



BRASSERIE LA COUPOLE



OUR APPETIZERS

Vegetable cream soup & croutons ✓		12.50
Tomato gazpacho, ricotta, parsley oil ✓		12.50
Burrata di Bufala on multicolored tomato carpaccio ✓	1st course	14.50
Rucola, olives, pine nuts and pesto vinaigrette	Large plate	24.50
Gravlax-style marinated salmon with citrus peel 🌾	1st course	17.50
Red onion pickles, lemon curd and crème fraîche	Large plate	26.50
Warm goat's cheese with acacia honey and salad ✓	1st course	16.50
Herb vinaigrette, apricots and walnuts	Large plate	22.50

OUR SALADS

Mix of seasonal crudites ✓ 🌾		10.50
Home made vinaigrette		
Classic Caesar salad Roman lettuce salad with parmesan ✓		19.50
Salade romaine avec copeaux de parmesan		
Croutons, egg and Caesar dressing	With extra grilled chicken +	7.50
Vegan bowl	1st course	14.50
Quinoa salad with vegetables, watermelon and edamame,	Large plate	22.50
Hummus, falafel with beet and baby greens		
Satay sauce vinaigrette	With chicken tenderloin Teriyaki style +	7.50

Mezze plate to share ✓	24.50
Houmous, tzatziki, tapenade, stuffed grape leaves, Onion fritters, stuffed olives and pita bread	

Prices in CHF incl. 8.1% VAT

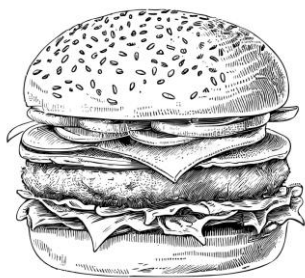
Vegetarian ✓ Gluten Free 🌾

Provenance of meat: beef, veal, pork: Switzerland / poultry: Switzerland & France /

Filet of char breeding from Gilbert Chamby

Take-away menu also available with a 20% discount on listed prices, including a selection of drinks.

Pre-order required on 021 925 0404



BRASSERIE LA COUPOLE



OUR BURGERS

Astra Royal Burger



Swiss beef meat gratinated with Vacherin cheese
Served with French Fries

28.50

« Sensational Burger » with soy, wheat and beetroot ✓

Bun, BBQ sauce, cheddar cheese, tomatoes, red onions and zucchini
Batavia and rucola salad, served with french fries

28.50

Grilled Rib-Eye-Steak of Limousin beef from St-Légier

Café de Paris butter and fried onions
Served with regional fries and green beans

32.50



OUR ROESTI

Nordic Roesti with smoked salmon and cottage cheese



Spinach salad with baby greens

26.50

Rœsti with grilled vegetable, tomato coulis and arugula



Parmesan shavings

24.50

Roesti "Zürich style" with veal meat strips

160g

40.50

With veal meat strips

OUR HOME-MADE PASTA

Gnochetti sardi with pesto ✓

Crisp vegetable salad with Pecorino Sardo AOP

24.50

Prices in CHF incl. 8.1% VAT

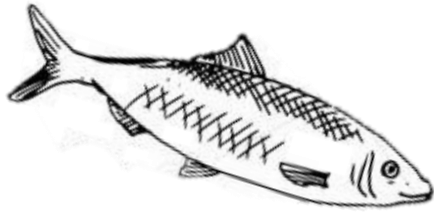
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depuis 1912

OUR FISH

Fillet of char , from Riviera region With white wine sauce, steamed potatoes and vegetables	36.50
Swiss Pike-perch fillets With vegetables and french fries	44.50

The perche Loë, are 100% of Switzerland and grow in the clean mountain water.
They are never treated with growth promoters, medicaments or antibiotics.

OUR MEATS

Beef steak Tartar « Italia » with pesto et parmesan 🇨🇭 Pine nuts, half-cooked tomatoes, vegetable spaghetti and rucola French Fries	34.50
Grilled Tournedos of beef 150g Creamy morel sauce, « Pont-Neuf » potatoes and vegetables	48.50
Homemade veal cordon bleu * with ham and Vacherin cheese 🇨🇭 Served with French Fries and vegetables <small>*This dish requires a longer preparation, we ask you to be patient.</small>	44.50
Veal escalope Viennese style and traditional garniture Served with French Fries and vegetables	42.50

bon appetit

If you have any questions regarding allergies, don't hesitate to ask the staff, we will be glad to answer you.

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