



BRASSERIE LA COUPOLE



OUR APPETIZERS

Vegetable cream soup & croutons 	12.50
Cold cream of split pea with Coppa finely sliced	12.50
Duck Foie gras	1st course 19.50
Served with an orange and mango chutney	Large plate 27.50
Gravlax-style marinated salmon with dill 	1st course 17.50
Lemon cream, carrot and beet pickles	Large plate 26.50
Crostini gratinated with Chavignol cheese served with salad	1st course 16.50
Primavera vinaigrette, bacon, tomatoes and pine nuts	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 Bio, sweet potato and edamame with Satay vinaigrette	22.50
Beet hummus and falafel	With chicken tenderloin Teriyaki style + 7.50

Plate of « hors-d'œuvres » to share 	24.50
Houmous, tzatziki, tapenade, stuffed grape leaves, Onion fritters, stuffed olives and pita bread	

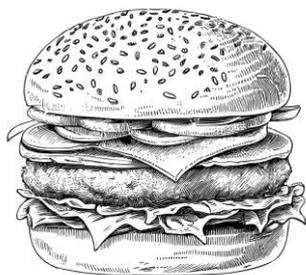
Prices in CHF incl. 8.1% VAT

Vegetarian  Gluten Free 

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

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

Pre-order required on 021 925 0404



OUR BURGERS

- Astra Royal Burger** 26.50
Swiss beef meat gratinated with Vacherin cheese 
Served with French Fries
- « Sensational Burger » with soy, wheat and beetroot  26.50
Bun, BBQ sauce, cheddar cheese, tomatoes, red onions and zucchini
Batavia and rucola salad, served with french fries

- Sauerkraut plate**  27.50
Sausage from Vaud, bacon, salted pork, Viena sausage
smoked pork neck, sauerkraut and boiled potatoes 

OUR ROESTI

- Rœsti « Swiss Tradition »**  26.50
Gratinated with Vacherin cheese, served with cured meat 
- Rœsti with mushroom and parsley**   23.50
Spinach salad and "crème fraîche"
- Roesti "Zürich style" with veal meat strips** 160g 40.50
With veal meat strips

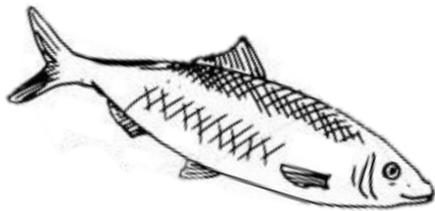
OUR PASTA

- Gnochetti sardi with red pepper cream**  24.50
Courgette and mozzarella salad

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depuis 1912

OUR FISH

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|---|-------|
| 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 | 43.50 |

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

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| 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 from our Montains 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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