



BRASSERIE LA COUPOLE

depuis 1912

OUR APPETIZERS

Vegetable cream soup & croutons ✓		12.50
Cream of split pea with Coppa finely sliced		12.50
Duck Foie gras with Armagnac and fleurs de sel ✓	1st course	19.50
Served with an orange and mango chutney	large plate	27.50
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, cherry tomatoes and walnuts	large plate	23.50

OUR SALADS

Mix of seasonal crudites ✓ 🌿		10.50
Home made vinaigrette		
Classic Caesar salad ✓		20.50
Roman lettuce salad with parmesan		
Croutons, egg and Caesar dressing	with extra grilled chicken +	8.50
Vegan bowl	1st course	15.50
Quinoa salad with vegetables, beetroot and edamame	large plate	23.50
Hummus, falafel and baby greens		
Satay sauce vinaigrette	with chicken tenderloin Teriyaki style +	8.50

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

Prices in CHF incl. 8.1% VAT

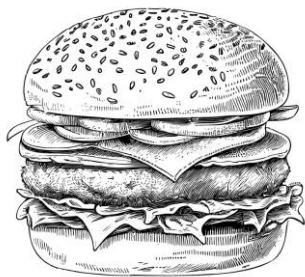
Vegetarian ✓ Gluten Free 🌿

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



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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

Sauerkraut plate

Sausage from Vaud, bacon, salted pork, Viena sausage, smoked pork neck
Sauerkraut and boiled potatoes

27.50



OUR ROESTI

Rœsti with mushroom and parsley

Rucola and baby greens

25.50

Rœsti « Swiss Tradition »

Gratinated with Vacherin cheese, served with cured meat

26.50

Roesti "Zürich style"

With veal meat strips

160g

40.50

OUR HOME-MADE PASTA

Gnochetti sardi with pesto

Crisp courgette and rucola salad with Pecorino Sardo PDO

24.50

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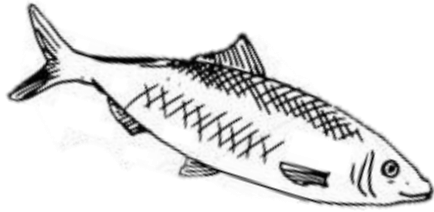
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OUR FISH

Fillet of char , from Riviera region With Chasselas sauce, steamed potatoes and vegetables	38.50
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 not 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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