



TASTING MENU

BRASSERIE LA COUPOLE

depuis 1912

AMUSE-BOUCHE

*Yellow tomato gazpacho
salted granola and fried basil*

STARTER

*Tataki of marinated St. Léger Limousin beef tenderloin
Cream of pea soup with wasabi and curried sesame seeds*

or

*Tartar of red tuna and mango, marinated in olive oil and lime
Crostini and baby greens*

MAIN COURSE

Sea bass fillet pan-fried in olive oil, sauce vierge
mashed potatoes and crunchy vegetables*

or

*Grilled veal filet mignon (CH) with apricots
Veal juice with beet
Polenta
Variation of vegetables*

DESSERT

*Rhubarb and hibiscus crisp tube
Strawberry sorbet with mascarpone cream*

*STARTER CHF 21.00
MAIN COURSE CHF 48.00
DESSERT CHF 14.00
3 COURSES MENU CHF 78.00*

*° FAO₅₁ Indian ocean, west
* FAO₃₄ Atlantic east center*