



BRASSERIE LA COUPOLE

depuis 1912

CURRENT PROPOSALS

Veal carpaccio marinated with herbs	starter	17.50
Dried tomatoes and parmesan crust	main course	26.50
Escalope of duck Foie gras sautéed with honey	Starter	19.50
Mushrooms and grape fricassee		
Crayfish bisque from the lake flavoured with Armagnac		14.50
The sea sauerkraut with butter sauce and steamed potatoes (with filet of sea bream, salmon, shrimps, scallops and mussels)		39.50
The royal sea sauerkraut with butter sauce and steamed potatoes (with lobster tail, scallops, langoustines and mussels)		48.50

Ramen Burger

Homemade Swiss beef meat from "our Monts", with cheddar cheese
Ramen noodles bun, Batavia lettuce, tomatoes, caramelized onion, bacon and BBQ sauce
Served with a salad on the side

26.50

MUSSELS BOUCHOT

Mussels marinière	the plate	22.50
Butter, shallots, garlic, white wine and parsley	large portion	29.00
Mussels poulette	the plate	23.00
Butter, shallots, garlic, white wine, cream and parsley	large portion	29.50
Mussels with red curry and lemon grass	the plate	23.00
Coconut milk, red curry and lemon grass	large portion	29.50

Mussels are served with French fries