

franzos

CAFÉ<sup>et</sup> BAR<sup>et</sup> BISTRO

bonjour – bonsoir

**c'est accepter une liaison à risques que de se laisser charmer par ce franzos. qui dérobe des fleurs et qui vole des cœurs. qui sait profiter de la vie avec une nonchalance déconcertante. qui rayonne de plaisir quand il invente quelque chose de neuf – et c'est souvent le cas. mais cette insolence lui va comme un gant alors: laisse-toi séduire. bienvenue au franzos!**

*what a dangerous liaison, that franzos! nicks flowers and steals hearts. knows how to enjoy life to the fullest. lives it with a disconcerting nonchalance. shines with joy when he makes up something new – as he often does. exuberance looks good on him. let yourself be seduced: bienvenue au franzos!*

# for the early-birds

MONDAY–FRIDAY TILL 11.00  
SATURDAY–SUNDAY TILL 13.00

**simple breakfast** a/d/e/h 14<sup>00</sup>

*croissant, baguette, rustical bread, jam, honey, butter*

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**full breakfast** a/d/e/h 28<sup>00</sup>

*croissant, baguette, rustical bread, jam, honey, butter, cheese, ham*

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**tête à tête breakfast** a/b/c/d/e/h for 2 pers. 68<sup>00</sup>

*croissant, baguette, rustical bread, jam, honey, butter,  
cheese, ham, salmon, scrambled eggs, with bacon,  
organic yoghurt with seasonal fruits and cereals*

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with 2 mimosa glasses 85<sup>00</sup>

*champagne and frish orange juice*

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**viennoiseries** a/d/e 3<sup>50</sup> – 4<sup>50</sup>

*butter croissant, chocolate croissant or brioche*

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**organic yoghurt <sup>with</sup> seasonal fruits/cereals** a/d/e 12<sup>00</sup>

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**scrambled eggs / <sup>with</sup> bacon** b/d 13<sup>00</sup> / 16<sup>00</sup>

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**tartine <sup>with</sup> smoked salmon <sup>and</sup> avocado** a/b/c 22<sup>00</sup>

*rustical bread mit smoked salmon, avocado and poached egg*

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**croque-monsieur <sup>with</sup> salad** a/d/e/g 26<sup>00</sup>

*according to jérémy's style — rustical bread,  
ham, cheese, dried tomatoes*

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MEAT: SWITZERLAND / FISH: NORWAY / EGGS: ZURICH  
RUSTICAL BREAD: SWITZERLAND / BAGUETTE AND VIENNOISERIES: EU  
LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE),  
E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES

# for the aperitif

MONDAY–SUNDAY 14.00–22.00

## franzos plate <sup>d/e</sup>

per pers. **19<sup>00</sup>**

*a selection of french cheese, raw ham, dry sausage and olive tapenade*

## smoked salmon plate <sup>with</sup> horseradish <sup>a/c/d</sup>

**19<sup>00</sup>**

*served with toasted baguette*

## duck rillettes

**18<sup>00</sup>**

*potted duck — slowly cooked in the oven in the traditional way*

## vegetable dip <sup>with</sup> herb <sup>and</sup> cocktail sauce <sup>b/d</sup>

**14<sup>00</sup>**

## green <sup>and</sup> black olive tapenade <sup>e</sup>

**10<sup>00</sup>**



## vintage sardines <sup>a/c/h</sup>

*in the finest olive oil, served with  
baguette, capers and fleur de sel  
— a true delicacy from the can*

**depending on the vintage**

**between chf 19<sup>00</sup> and chf 22<sup>00</sup>**

MEAT AND SARDINES: FRANCE / SALMON: NORWAY  
RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE),  
E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES

# lunch and dinner

MONDAY–FRIDAY 11.30–22.00  
SATURDAY–SUNDAY 13.00–22.00

**coq au vin** a/d/i 32<sup>00</sup>

*chicken stewed in red wine, with mashed potato and roasted  
bacon dices — a traditional french dish*

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**croque-monsieur** with **salad** a/d/e/g 26<sup>00</sup>

*according to jérémy's style — rustical bread,  
ham, cheese, dried tomatoes*

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**salad** with **warm goat's cheese** a/e 25<sup>00</sup>

*mild grilled goat's cheese garnished, with rosemary honey, apples and nuts*

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**vegetarian quiche** with **salad** a/b/d/e 24<sup>00</sup>

*it does not always have to be meat*

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**quiche lorraine** with **salad** a/b/d/e 24<sup>00</sup>

*onions, cheese and bacon — a classic in the french cuisine*

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**false beef snails** d/g 38<sup>00</sup>

*false snails — beef fillet bites, with café de paris gratinated,  
served with french fries*

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**beef tartare** g 36<sup>00</sup>

*180 grams of pure pleasure — tasted many times and still something  
different here at franzos, served with salad and baguette with herb butter*

**with cognac** i +4<sup>00</sup>      **with egg yolk** b +3<sup>30</sup>

**extra baguette with herb butter** +2<sup>50</sup>

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feel free to ask for our seasonal dishes

MEAT: SWITZERLAND / EGGS: ZURICH  
RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE),  
E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES

# sweet treat

MONDAY–SUNDAY 11.30–22.00

**tarte tatin** a/b/e 12<sup>00</sup>

with double cream b/d +2<sup>50</sup>

with vanilla ice cream or sour cream ice cream b/d +3<sup>50</sup>

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**lemon pie** a/b/d 11<sup>00</sup>

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**chocolate fondant** a/b/d/e 13<sup>00</sup>

with double cream b/d +2<sup>50</sup>

with vanilla ice cream or sour cream ice cream b/d +3<sup>50</sup>

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**crème brûlée** b/d 12<sup>00</sup>

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**fruit salad** with sour cream ice cream b/d 13<sup>00</sup>

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**vanilla coffee** b/d 9<sup>00</sup>

*double espresso, vanilla ice cream*

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**cheese plate** d 18<sup>00</sup>

*a selection of french cheese served with baguette  
and rustical bread*

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EGGS: ZURICH / RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE),  
E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES

## hot drinks

<b>espresso</b>	<b>4<sup>80</sup></b>
<b>coffee</b>	<b>5<sup>50</sup></b>
<b>milk coffee, cappuccino</b>	<b>6<sup>00</sup></b>
<b>coffee <sup>with</sup> whipped cream</b>	<b>6<sup>80</sup></b>
<b>latte macchiato</b>	<b>7<sup>00</sup>/8<sup>00</sup></b>
<b><sup>with</sup> caramel, hazelnut, vanilla <sup>or</sup> amaretto</b>	
<b>hot chocolate</b>	<b>7<sup>50</sup></b>
<b>hot chocolate <sup>with</sup> whipped cream</b>	<b>8<sup>50</sup></b>
<b>fresh mint tea</b>	<b>7<sup>00</sup></b>
<b>fresh ginger tea</b>	<b>7<sup>00</sup></b>
<b>darjeeling tea, earl grey tea, jasmine tea, peach blossom tea, rooibos tea, fruit tea</b>	<b>6<sup>00</sup></b>
<b>chai tea latte</b> black tea, milk, ginger, cinnamon, cardamom	<b>8<sup>00</sup></b>
<b>coffee baileys</b> coffee, baileys, whipped cream	<b>12<sup>00</sup></b>
<b>coffee royal</b> coffee, cognac, whipped cream	<b>12<sup>00</sup></b>

double shot  
oat milk *small/large*  
honey

1<sup>50</sup>  
0<sup>50</sup>/1<sup>00</sup>  
0<sup>50</sup>

## cold drinks

**water** still or carbonated, 35cl/50cl, bottle **5<sup>00</sup>/6<sup>50</sup>**

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**fresh lemon juice cold** <sup>ou</sup> **hot** 20cl **5<sup>50</sup>**

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**organic herbal iced tea** 40cl **7<sup>00</sup>**

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**lemonade la mortuacienne** 33cl, bottle **6<sup>50</sup>**

— **original, pomegranate, lemon,  
mandarine** <sup>or</sup> **grapefruit**

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**apple schorle** 33cl, bottle **5<sup>50</sup>**

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**orangina** 25cl, bottle **5<sup>50</sup>**

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**coca cola classic** <sup>or</sup> **zero** 33cl, bottle **5<sup>50</sup>**

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**gents tonic** <sup>or</sup> **lemon** 25cl, bottle **5<sup>50</sup>**

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**pimento** ginger beer, non-alcoholic, 25cl, bottle **7<sup>50</sup>**

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**fresh orange juice** 20cl **7<sup>50</sup>**

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**grapefruit juice** 20cl **5<sup>50</sup>**

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**tomato juice** 20cl **6<sup>00</sup>**

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**carafe of tap water** 30cl/50cl **3<sup>00</sup>/4<sup>50</sup>**

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*for guests who only wish tap water — please note that  
we charge for staff costs, infrastructure and service*

## beers

<b>kronenbourg</b> lager bier, 25cl/50cl, on tap, 5.5%	<b>6<sup>00</sup>/10<sup>00</sup></b>
<b>monaco</b> 25cl/50cl, on tap beer, grenadine syrup, lemonade	<b>6<sup>50</sup>/11<sup>00</sup></b>
<b>picon bière</b> 25cl/50cl, on tap beer, picon	<b>7<sup>50</sup>/12<sup>00</sup></b>
<b>ch'ti blonde</b> strong lager beer, 33cl, bottle, 6.0%	<b>9<sup>00</sup></b>
<b>chopfab amber</b> 33cl, bottle, 5.4%	<b>8<sup>00</sup></b>
<b>quöllfrisch</b> cloudy, 33cl, bottle, 4.8%	<b>8<sup>00</sup></b>
<b>quöffrisch sans alcool</b> 33cl, bottle, 0.0%	<b>7<sup>50</sup></b>
<b>appenzeller wheat beer</b> 50cl, bottle, 5.2%	<b>10<sup>00</sup></b>

## sparkling wines

**crémant d'alsace prestige** grande cuvée

12<sup>00</sup>/72<sup>00</sup>

domaine gruss, eguisheim

grape varieties: pinot blanc, auxerrois, chardonnay and pinot noir

**crémant d'alsace rosé**

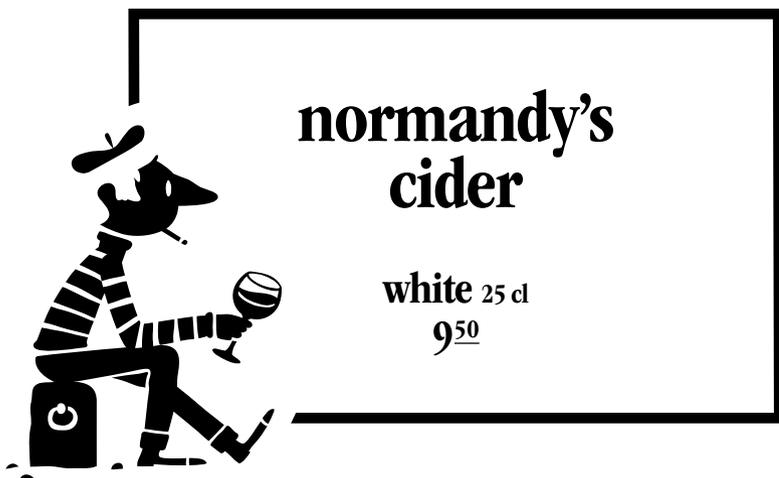
14<sup>00</sup>/84<sup>00</sup>

domaine gruss, eguisheim

grape variety: pinot noir

**crémant royal** sparkling wine and blackcurrant liquor

13<sup>50</sup>



PRICE PER 10CL OR 75CL

## champagne

**blanc de blancs grand cru** extra brut

**17<sup>00</sup>/98<sup>00</sup>**

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maison legras & haas, chouilly  
grape variety: chardonnay

**besserat de bellefon rosé** brut

**138<sup>00</sup>**

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maison besserat de bellefon, épernay  
grape varieties: chardonnay, pinot noir et pinot meunier

**kir royal** champagne and blackcurrant liquor

**18<sup>50</sup>**

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**mimosa** champagne and fresh orange juice

**11<sup>00</sup>**

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## white wines

### **viognier le crés**

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**9<sup>00</sup>/55<sup>00</sup>**

château de raissac, pays d'oc, igp  
grape variety: viognier

### **entre-deux-mers**

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**10<sup>00</sup>/62<sup>00</sup>**

château dulas, bordeaux, aoc  
grape varieties: sauvignon blanc, semillon and muscadelle

### **pouilly-fumé**

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**12<sup>00</sup>/78<sup>00</sup>**

domaine tinel-blondelet, loire, aoc  
grape variety: sauvignon blanc

### **blanc cassis** white wines and blackcurrant liquor

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**11<sup>00</sup>**

## sweet wine

### **muscat de rivesaltes**

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**12<sup>00</sup>**

domaine bertrand bergé, languedoc, aop  
grape varieties: muscat petits grains

## rosé wines

**lou cré**

**10<sup>00</sup>/62<sup>00</sup>**

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domaine castan, languedoc, aoc  
grape varieties: grenache and syrah

**première rose**

**72<sup>00</sup>**

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domaine château valmy, côtes catalanes, igp  
grape variety: grenache

## red wines

**pinot noir**

**9<sup>00</sup>/55<sup>00</sup>**

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domaine gruss, alsace, eguisheim, aop  
grape variety: pinot noir

**belmont**

**10<sup>00</sup>/64<sup>00</sup>**

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château de raissac, pays d'oc, igp  
grape varieties: grenache and syrah

**fitou**

**10<sup>00</sup>/64<sup>00</sup>**

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domaine betrand bergé, languedoc, aop  
grape varieties: carignan and grenache

## red wines

### fronsac

12<sup>00</sup>/74<sup>00</sup>

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château du fort pontus, bordeaux , ac  
grape variety: merlot

### st.émilion grand cru

82<sup>00</sup>

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château martinet, bordeaux , aoc  
grape varieties: merlot and cabernet franc

### le premier de valmy

82<sup>00</sup>

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domaine château valmy, côtes catalanes, igp  
grape varieties: grenache, mourvèdre and syrah

### châteauneuf-du-pape

98<sup>00</sup>

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réserve marquis anselme mathieu, vallée du rhône, ac  
grape varieties: grenache and mourvèdre

## **pastis and aperitifs**

<b>pastis d'antan</b> artisanal manufacture, 2cl/4cl, 45%	<b>8<sup>00</sup>/12<sup>00</sup></b>
<b>ricard</b> 2cl/4cl, 45%	<b>7<sup>00</sup>/11<sup>00</sup></b>
<b>pastis 51</b> 2cl/4cl, 45%	<b>7<sup>00</sup>/11<sup>00</sup></b>
<b>dolin vermouth white</b> <sup>or</sup> <b>red</b> 4cl, 16%	<b>9<sup>00</sup></b>
<b>lillet white</b> <sup>or</sup> <b>rosé</b> 4cl, 17%	<b>9<sup>00</sup></b>
<b>pineau des charentes</b> 4cl, 17.5%	<b>9<sup>00</sup></b>
<b>suze</b> 4cl, 20%	<b>9<sup>00</sup></b>
<b>campari soda</b> <sup>or</sup> <b>orange</b>	<b>11<sup>00</sup>/12<sup>00</sup></b>

## **spirits**

<b>vieille prune grande réserve</b> 2cl, 40%	<b>12<sup>00</sup></b>
<b>calvados original pays d'auge</b> 2cl, 40%	<b>12<sup>00</sup></b>
<b>armagnac hors d'âge</b> 2cl, 40%	<b>14<sup>00</sup></b>
<b>cognac vsop 7 ans</b> 2cl, 40%	<b>14<sup>00</sup></b>
<b>deux frères</b> artisanal gin, 4cl, 43%	<b>17<sup>00</sup></b>
<b>hendricks</b> gin, 4cl, 41.4%	<b>14<sup>00</sup></b>
<b>bastille 1789</b> single malt whiskey, 4cl, 40%	<b>16<sup>00</sup></b>
<b>lagavulin</b> single malt whiskey, 4cl, 43%	<b>17<sup>00</sup></b>

## cocktails

<b>franzos 75</b> sparkling wine, gin, lemon juice	16 <sup>00</sup>
<b>parigot</b> suze, gin, tonic water, lemon juice	16 <sup>00</sup>
<b>bourriquet</b> tequila, ginger, lemon juice, mango syrup	17 <sup>00</sup>
<b>monaco mojito</b> vodka, sparkling wine, lime, elderflower syrup, fresh mint	17 <sup>00</sup>
<b>déjà-vu</b> oriental déjà-vu, tonic water	15 <sup>00</sup>
<b>rosé pamp'</b> grapefruit liquor, rosé wine, lemonade	15 <sup>00</sup>
<b>lillet vive</b> lillet white, tonic water	15 <sup>00</sup>
<b>lillet rosé vive</b> lillet rosé, tonic water	15 <sup>00</sup>
<b>hugo</b> sparkling wine, elderflower syrup	15 <sup>00</sup>
<b>apérol spritz</b> sparkling wine, apérol	15 <sup>00</sup>
<b>apérol sauer</b> apérol, orange juice, lemon juice	15 <sup>00</sup>
<b>bloody mary</b> vodka, tomato juice, spices	15 <sup>00</sup>
<b>negroni</b> gin, campari, dolin red	17 <sup>00</sup>
<b>espresso martini</b> vodka, double espresso, vanilla syrup	17 <sup>00</sup>
<b>whiskey sour</b> bourbon whiskey, egg white syrup, angostura, orange juice, lemon juice	17 <sup>00</sup>
<b>amaretto sour</b> amaretto, bourbon whiskey, egg white syrup, angostura, lemon juice	17 <sup>00</sup>

**basic vocabulary**

**mini jupe** — *mini skirt*  
**beau gosse** — *handsome guy*  
**bisous** — *kisses*  
**à fond la caisse** — *full speed*  
**chouchou** — *darling*  
**je t'embrasse** — *i hug you*  
**je tombe dans les pommes** — *i faint*  
**on y va** — *let's go*  
**j'ai la dalle** — *i'm starving*  
**tête à claques** — *face slap*

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