



MONT
MARTRE

CAFÉ ^{ET} BISTRO

for the early birds

pour les lève-tôt

TUESDAY–FRIDAY TILL 11.00

SAMDAY–SUNDAY TILL 15.00

simple breakfast a/d/e **14⁰⁰**

croissant, baguette, rustic bread, jam, honey, butter

full breakfast a/d/e **28⁰⁰**

croissant, baguette, rustic bread, jam, honey, butter, cheese, ham

tête à tête breakfast a/b/c/d/e **for 2 pers. 68⁰⁰**

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

with 2 mimosa glasses **85⁰⁰**

champagne, and fresh orange juice

viennoiseries a/d/e **3⁵⁰–4⁵⁰**

butter croissant, chocolate croissant, or brioche

organic yoghurt **with** **seasonal fruits/cereals** a/d/e **12⁰⁰**

french toast **with** **mango** a/b/d **19⁰⁰**

scrambled eggs / **with** **bacon** b/d **13⁰⁰/16⁰⁰**

croissant gourmand a/b/d/e **20⁰⁰**

croissant with poached egg, spinach leaves, bacon, and hollandaise sauce

tartine **with** **smoked salmon** **and** **avocado** a/b/c **22⁰⁰**

rustic bread with smoked salmon, avocado, and poached egg

croque-madame a/b/d/e/g **26⁰⁰**

according to jérémy's style — rustical bread, ham, cheese, and fried egg served with a green salad

meat and eggs: switzerland / salmon: scotland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

for the aperitif pour l'apéro

TUESDAY–FRIDAY 14.00–18.00
SATURDAY FROM 15.00

montmartre plate ^{d/e} per pers. **18⁰⁰**

a selection of french cheese, row ham,
and dry sausage, served with baguette

smoked salmon plate ^{with} horseradish ^{a/c/d} **19⁰⁰**

served with toasted baguette

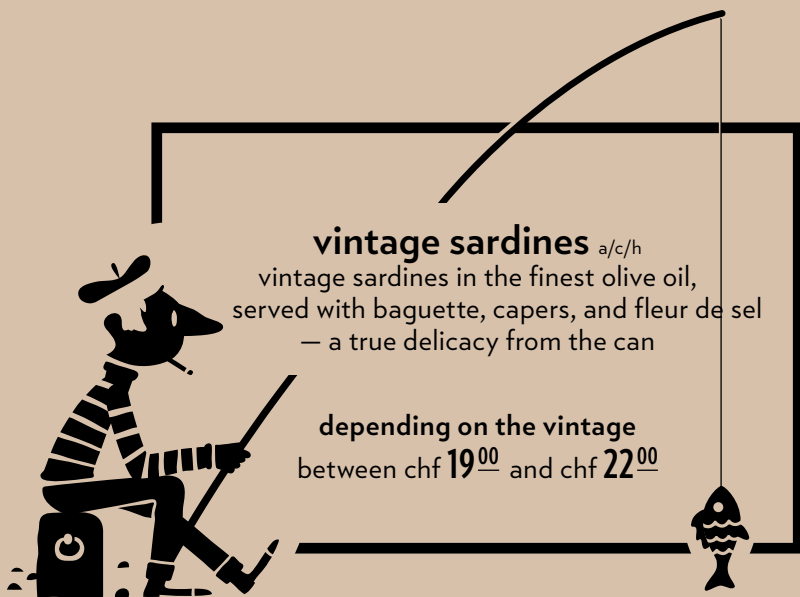
duck rillettes ^a **18⁰⁰**

potted duck – slowly cooked in the oven in the traditional way

marinated green olives ^e **6⁰⁰**

salty ^{and} spicy nuts ^{b/e} **5⁰⁰**

paprika-cashew-almond mix



meat: switzerland / duck and sardines: france / salmon: scotland

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e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

lunch

déjeuner

TUESDAY–FRIDAY AB 11.30

boeuf bourguignon <small>a/i</small>	33⁰⁰
beef cheeks braised in red wine, served with carrots, bacon, mushrooms, and mashed potatoes	
whitefish fillets <small>with</small> red cabbage <small>a/c/d/i</small>	34⁰⁰
whitefish fillets in juniper butter on a bed of red cabbage, and apple	
green lentil salad <small>a/g/i</small>	26⁰⁰
green lentil salad with red cabbage, spinach leaves, orange fillets, and croutons	
cocotte eggs <small>with</small> mushrooms <small>b/d/g</small>	25⁰⁰
eggs baked with a mushroom mixture and cheese, served with a green salad	
croque-madame <small>a/b/d/e/g</small>	26⁰⁰
according to jérémy's style — rustical bread, ham, cheese, and fried egg, served with a green salad	
beef tartare <small>g</small>	36⁰⁰
tenderised beef tartare with toasted baguette, and a garden salad	
with cognac <small>i</small> +4⁰⁰	

meat, fish and eggs: switzerland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

dinner

dîner

TUESDAY–SATURDAY 18.00–21.30

STARTERS

salmon rillettes <small>a/c/d/g</small> fresh salmon rillettes with sour cream	15⁰⁰
duck breast salad <small>e/g</small> duck breast served with a garden salad, pear, and mixed nuts	19⁰⁰
green lentil salad <small>a/g/i</small> green lentil salad with red cabbage, spinach leaves, orange fillets, and croutons	16⁰⁰
carrot <u>and</u> ginger cream soup	12⁰⁰

MAIN COURSE

boeuf bourguignon <small>a/i</small> beef cheeks braised in red wine, served with carrots, bacon, mushrooms, and mashed potatoes	33⁰⁰
whitefish fillets <u>with</u> red cabbage <small>a/c/d/i</small> whitefish fillets in juniper butter on a bed of red cabbage, and apple	34⁰⁰
cocotte eggs <u>with</u> mushrooms <small>b/d/g</small> eggs baked with a mushroom mixture and cheese, served with a green salad	25⁰⁰
beef tartare <small>g</small> tenderised beef tartare with toasted baguette, and a garden salad	36⁰⁰
with cognac <small>i</small> +4⁰⁰	

meat, whitefish and eggs: switzerland / duck: france / salmon: scotland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

sweet treats

all homemade

lemon tart a/b/d/e 9⁵⁰

cheesecake with mango coulis a/b/d/e 9⁵⁰

crème brûlée flavoured with pistachio b/d/e/gluten free 9⁵⁰

chocolate cake b/d/e/gluten free 9⁵⁰

café vanille b/d 9⁰⁰
double espresso with vanilla ice cream

gourmandise b/d/contains alcohol 20⁰⁰
cocktail with a scoop of vanilla ice cream, espresso,
vodka, amarula, and amaretto

TUESDAY–SATURDAY FROM 18.00

cheese plate d 16⁰⁰
a selection of french cheese served with
baguette, and rustic bread

eggs: switzerland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

