

OUR KITCHEN

marco pierre white once said:

«nature is the true artist in the kitchen.»

our passion belongs to gastronomy – cooking and hosting. that is our calling. but there is another topic that is just as close to our hearts and especially shapes our generation: sustainability.

even before the takeover of montmartre was decided, it was clear to us – the partage crew – that if we run a gastronomy business together, it must be sustainable. for us, it's not just about using swiss meat while strawberries are on the menu in winter. no – we go a step further.

our food comes from switzerland: it is bred, grown, refined, milked, slaughtered, harvested, or ground here. and we know exactly where it comes from – and what story lies behind it.

we source our vegetables from sustainable farms with innovative and inspiring agricultural concepts. our dairy products are regional and organic. our eggs are demeter-certified. but what do all these labels mean without the people behind them? it's the people who work with the same passion for good food as we do.

we speak of personalities like willi schmid, who perhaps makes the best cheese in switzerland from the milk of happy cows.

gianluca zanetti, who produces the finest cured meats – and has taught us that landjäger is not just landjäger. silvano is convinced: «the slow food landjäger is the best in the world!»

claudia and markus from naturgut katzhof prioritize soil preservation over quantity – with the result that the vegetables taste like vegetables again.

furthermore, we live the “zero waste” concept. our kitchen scraps are transformed into stocks and contribute to refining our dishes – just like fish bones or the skin of swiss salmon. our chicken comes whole – so we can make delicious sauces from carcasses, necks, and feet. with beef, we use the entire animal: bones for stocks, tongue for carpaccio, heart, liver, and kidneys for terrines – and the tail becomes a fine daily soup.

all of this is done with the perfection of french cuisine, based on the principles of auguste escoffier.

the difference is noticeable. many of our recipes are simple but inspired by classic traditions. because, as mentioned at the beginning:

«we let nature speak for itself.»

and now, bon appétit!

FOR THE EARLY BIRDS

TUESDAY- SUNDAY TILL 11.00

combine as you please

house butter 2⁰⁰
homemade jam 2⁵⁰
puschlaver alpine flower honey 3⁰⁰

sourdough bread slices 3⁰⁰
croissant 3⁵⁰
pain au chocolat 5⁰⁰

organic ham la natura from the zanetti butchers 5⁰⁰
with wild garlic vinaigrette 2⁰⁰

smoked mountain lamb sausage from the zanetti butchers 9⁵⁰
with pickled gherkins & house-made pearl onions 2⁰⁰

jersey blue cheese from willi schmid 5⁰⁰
le gruyère aop vieux 4⁵⁰
organic fir-cheese from cheese dairy stoffel, toggenburg 4⁵⁰
malögin organic cheese from latteria bergaglia 4⁵⁰

swiss smoked salmon from the kuratlis, capers,
fresh horseradish 18⁰⁰

small breakfast 13⁰⁰

croissant, sourdough bread, house butter,
puschlaver alpine flower honey, homemade jam

bircher muesli 8 / 12⁰⁰

seasonal fruits, raisins, oats, puschlaver alpine flower honey

selection of fine cheese served with homemade mustard & chutney	23⁰⁰
demeter scrambled eggs with organic bacon	11⁰⁰ 5⁵⁰
french toast sourdough slices, egg, cinnamon & sugar, caramel apples	18⁰⁰
mimosa champagne, fresh orange juice	11⁰⁰
espresso martini vodka, coffee, coffee liqueur, vanilla, bitters	17⁰⁰
bloody mary vodka, tomato juice, lemon, worcestershire sauce	17⁰⁰

we only use animal-based products from switzerland in our dishes.

prices are listed in CHF, incl. 8.1% VAT

if you have any questions about allergens and/or intolerances we will happy to
provide you with information.

THIS WEEKS LUNCHES

TUESDAY- SUNDAY FROM 11.30

every week freshly and seasonal prepared

menus, come by and try!

we serve varied lunch menus,
vegetarian, with meat, a soup or a pasta dish.

montmartre classics:

croque madam

sourdough bread, ham, cheese, sunny side up egg

26⁰⁰

beef tatar

hand-cut, seasonal, sourdough bread & house-made butter

37⁰⁰

each dish is served with a salad with a homemade dressing

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APERITIF

FROM 14.00

olives

7⁵⁰

selection of fine cheese

23⁰⁰

jersey blue cheese from willi schmid

le gruyère aop vieux

organic fir-cheese from cheese dairy stoffel, toggenburg

malögin organic cheese from latteria bergaglia

smoked mountain lamb sausage (cold)

9⁵⁰

from the zanetti butchers

naturally smoked landjäger sausage (cold)

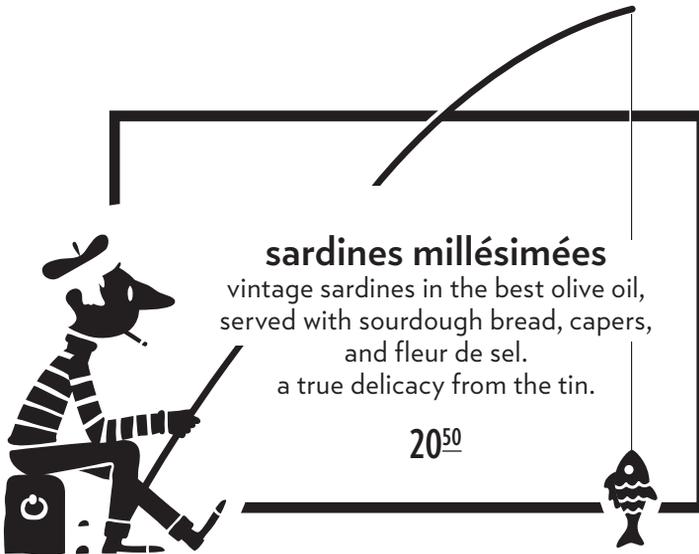
8⁰⁰

sourdough bread & homemade butter

3⁵⁰

homemade pickles & preserves

5⁰⁰



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DINNER

TUESDAY- SATURDAY FROM 18.00

STARTERS

caldo verde 16⁰⁰

kale, potatoes, onions, parsley, olive oil

mushroom parfait 23⁰⁰

bitter salads, pumpkin mostarda, curry,
brown-butter foam, walnuts

veal sweetbreads-nuggets 23⁰⁰

trevisano kimchi, sherry pears, shallot jardinière,
mayonnaise

oxtail tortellini 25⁰⁰

mushroom consommé, black trumpets, parsley oil, chives

MAIN COURSES

mountain lamb shoulder 49⁵⁰

from the charcoal grill, sauce bordelaise, fondant potatoes,
chinese-cabbage roulade, gremolata

coq au vin 43⁵⁰

wine braised chicken stew

braised red cabbage 37⁰⁰

mornay sauce, barley-nut crunch, fermented fennel,
celery purée, romaine gnocchi, meadow herbs

beef tatar 37⁰⁰

hand-cut, seasonal, sourdough bread & house-made butter

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