

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	2 ⁰⁰
homemade jam	2 ⁵⁰
puschlaver alpine flower honey	3 ⁰⁰

sourdough bread slices	3 ⁰⁰
croissant	3 ⁵⁰
pain au chocolat	5 ⁰⁰

organic smoked ham	5 ⁰⁰
with vinaigrette	2 ⁰⁰

smoked bacon from organic mountain pork and mostbröckli (cold)	17 ⁰⁰
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mountain lamb sausage (cold)	9 ⁵⁰
with pickled gherkins & house-made pearl onions	2 ⁰⁰

all our cured meat products are made with great care in **macelleria zanetti** – hand-stuffed, air-dried and smoked. with passion and time, they find their way onto our woodboard.

jersey blue cheese from willi schmid	5 ⁰⁰
bachtelberger reif from sennerei bachtel	4 ⁵⁰
goat fir-cheese from käseri stoffel	4 ⁵⁰
houderbäseler rezent from sennerei bachtel	4 ⁵⁰

swiss smoked salmon from the kuratlis, capers, fresh horseradish	18 ⁰⁰
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small breakfast 13⁰⁰

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

bircher muesli seasonal fruits, raisins, oats, puschlaver alpine flower honey	8/12 ⁰⁰
selection of swiss cheese from selected, sustainable dairies with house-made mustard & chutney	23 ⁰⁰
demeter scrambled eggs with organic bacon	12 ⁰⁰ 5 ⁵⁰
omelette with organic bacon cubes, mushrooms & seasonal vegetables	11 ⁰⁰ 4 ⁰⁰
french toast sourdough slices, egg, cinnamon & sugar, caramel apples	18 ⁰⁰
mimosa champagne, fresh orange juice	11 ⁰⁰
espresso martini vodka, coffee, coffee liqueur, vanilla, bitters	17 ⁰⁰
bloody mary vodka, tomato juice, lemon, worcestershire sauce	17 ⁰⁰

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

AVAILABLE ONLY FROM 14:00 TO 17:30

olives	7⁵⁰
taralli peperoncino	5⁰⁰
selection of swiss cheese from selected, sustainable dairies with house-made mustard & chutney	23⁰⁰
mountain lamb sausage (cold)	9⁵⁰
slowfood landjäger (cold) naturally smoked	8⁰⁰
organic mountain bacon & mostbröckli (cold)	17⁰⁰
all our cured meat products are made with care at macelleria zanetti – hand-stuffed, air-dried, and smoked. with passion and time, they find their way onto our wood board.	
sourdough bread & house butter	4⁵⁰
suurs & ihgleits house-made pickles	7⁰⁰
pork rillettes baguette, capers & shallots	16⁰⁰
pommes allumette with herb-mushroom salt with carrot ketchup with miso dip by patrik marxer	9⁵⁰ 3⁰⁰ 4⁵⁰
sardines with capers & shallots	20⁵⁰

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DINNER

TUESDAY- SATURDAY FROM 18.00

STARTERS

chilled melon soup lovage, frisée lettuce	16 ⁰⁰
fennel salad salt-preserved lemon, strawberries, lettuce, vinaigrette, mustard	22 ⁰⁰
appenzell chicken galantine sauce verte, chanterelles, pickled carrots, cucumber	25 ⁰⁰
asparagus tarte tatin red onions, sorrel, beurre blanc, wild asparagus	22 ⁰⁰

MAIN COURSES

valais alpine pike-perch cucumber, buttermilk, fir shoots, caponata	49 ⁰⁰
coq au vin wine braised chicken stew	43 ⁵⁰
charcoal-grilled parmigiana eggplant, tomato sauce, sbrinz cheese, basil, chives	35 ⁰⁰
beef tatar hand-cut, seasonal, sourdough bread & house-made butter	37 ⁰⁰

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