

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
--	------------------

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.

swiss smoked salmon from the kuratlis, capers, fresh horseradish	18 ⁰⁰
---	------------------

small breakfast 13⁰⁰

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

bircher muesli 6/12⁰⁰

seasonal fruits, raisins, oats, puschlaver alpine flower honey

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.

selection of swiss cheese

23⁰⁰

from selected, sustainable dairies
with house-made mustard & chutney

our cheese selection consists of four carefully selected cheeses. each cheese is also available individually for chf 5.70. please ask our service team about today's selection.

demeter scrambled eggs

12⁰⁰

with organic bacon

5⁵⁰

omelette

12⁰⁰

with organic bacon cubes, mushrooms & seasonal vegetables

4⁰⁰

œuf cocotte

15⁰⁰

baked egg with carrot ratatouille

smoked trout tartine

23⁰⁰

sourdough bread, cream cheese, bremgarten smoked trout,
orange & watercress

french toast

18⁰⁰

sourdough slices, egg, cinnamon & sugar, caramel apples

mimosa

11⁰⁰

champagne, fresh orange juice

espresso martini

17⁰⁰

vodka, coffee, coffee liqueur, vanilla, bitters

bloody mary

17⁰⁰

vodka, tomato juice, lemon, worcestershire sauce

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

APERITIF

AVAILABLE ONLY FROM 14:00 TO 17:30

olives 7⁵⁰

selection of swiss cheese 23⁰⁰
from selected, sustainable dairies
with house-made mustard & chutney

mountain lamb sausage (cold) 9⁵⁰

slowfood landjäger (cold) 8⁰⁰
naturally smoked

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 7⁰⁰
house-made pickles

pork rillettes 16⁰⁰
baguette, capers & shallots

pommes allumette with herb-mushroom salt 9⁵⁰
with carrot ketchup 3⁰⁰

sardines 20⁵⁰
with capers & shallots

DINNER

TUESDAY- SATURDAY FROM 18.00

STARTERS

pumpkin soup 14⁰⁰
pumpkin seeds & pumpkin seed oil

puschlav game platter 18⁰⁰
wild boar salametti, venison salsiz & lardo

wild boar rillettes 22⁰⁰
jerusalem artichoke, breadcrumbs, autumn truffle & grapes

alpine ibex pâté de campagne 25⁰⁰
pumpkin seeds, pumpkin mostarda & cornichons

fried brussels sprouts 19⁰⁰
trevisano kimchi, pumpkin chutney & watercress

pumpkin gnocchi 21⁰⁰
roasted pumpkin, kale, black trumpet mushrooms & belper knolle

MAIN COURSES

venison stew 47⁰⁰
red cabbage, spätzli & savoy cabbage

blind hunters 35⁰⁰
spätzli, red cabbage, roasted pumpkin, savoy cabbage
& creamy mushroom sauce

our game classics are served with cranberries, caramelised apples & chestnuts

cheese spätzli 30⁰⁰
potatoes, celeriac, carrots, sternenberger cheese, dried pears
+ truffle 8⁰⁰

coq au vin 43⁵⁰
from appenzell

beef tartare 37⁰⁰
hand-cut, seasonal, served with sourdough bread & house butter