



MONT
MARTRE

CAFÉ ^{ET} BISTRO

for the early birds

pour les lève-tôt

TU–FR TILL 11.00 / SA–SU TILL 15.00

simple breakfast a/d/e **11⁰⁰**

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

full breakfast a/d/e **22⁰⁰**

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

tête à tête breakfast a/b/c/d/e **for 2 pers. 59⁰⁰**

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

with 2 mimosa glasses 76⁰⁰

champagne and frisch orange juice

viennoiseries a/d/e **3⁰⁰–3⁵⁰**

butter croissant, chocolate croissant and brioche

organic yoghurt ^{with} seasonal fruits/cereals a/d/e **9⁵⁰**

scrambled eggs / ^{with} bacon b/d **11⁵⁰ / 14⁰⁰**

tartine ^{with} confit vegetables a/d/e **17⁰⁰**

served with fresh goat cheese and pesto

tartine ^{with} smoked salmon ^{and} avocado a/b/c **18⁰⁰**

rustical bread mit smoked salmon, avocado and poached egg

vegetable quiche ^{with} salad a/b/d/g **19⁰⁰**

dried tomatoes, courgettes and pepperoni

croque-madame ^{with} salad a/d/e/g **23⁰⁰**

according to jérémy's style — rustical bread, ham, cheese, dried tomatoes and mirror egg

ham: switzerland / fish: scotland / eggs: zurich

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

TU-FR FROM 18.00 / SA FROM 15.00

montmartre plate ^{d/e} per pers. 16⁰⁰

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

smoked salmon plate ^{with} horseradish ^{a/c/d} 16⁰⁰

served with toasted baguette

vegetable dip ^{b/d} 11⁰⁰

fresh crunchy market vegetables served with
two different homemade sauces

marinated green olives ^e 5⁰⁰

salty ^{and} spicy nuts ^{b/e} 4⁰⁰

paprika-cashew-almond mix



vintage sardines ^{a/c/h}

vintage sardines 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 16⁰⁰ and chf 19⁰⁰

meat: france / sardine: 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

lunch

déjeuner

TU–FR 11.30–14.00

lammragout ^{with} confit lemons _{a/i} 30⁰⁰
served with couscous, carrot, olives and spices

white beans ^{and} calamari salad _{c/g} 25⁰⁰
served with red onions, tomatoes, chilli, parsley and basil

confit vegetables salad _{a/d/e/g/i} 22⁰⁰
served with fresh goat cheese

croque-madame ^{with} salad _{a/d/e/g} 23⁰⁰
according to jérémy's style — rustical bread, ham, cheese, dried tomatoes and mirror egg

vegetable quiche ^{with} salad _{a/b/d} 19⁰⁰
dried tomatoes, courgettes and pepperoni

beef tartare _g 32⁰⁰
tenderised beef tartare with toasted baguette and garden salad
with cognac _i +4⁰⁰

meat: switzerland / calamari: italy / eggs: zurich

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

TU-SA 18.00-21.30

STARTERS

sea bream tartar <small>c</small>	18⁰⁰
sea bream tartar with orange and lemon fillets and chilli	
white beans <u>and</u> calamari salad <small>c/g</small>	14⁰⁰
served with red onions, tomatoes, chilli, parsley and basil	
confit vegetables salad <small>a/d/e/g/i</small>	11⁰⁰
served with fresh goat cheese	
cold tomato soup <u>with</u> basil	9⁵⁰

MAIN COURSE

lammragout <u>with</u> confit lemons <small>a/i</small>	30⁰⁰
served with couscous, carrot, olives and spices	
potato salad <u>with</u> herrings <small>c/g/i</small>	27⁰⁰
served with onions, capers and herbs	
chickpea ratatouille	25⁰⁰
beef tartare <small>g</small>	32⁰⁰
tenderised beef tartare with toasted baguette and garden salad	
with cognac <small>i</small> +4⁰⁰	

meat: switzerland / calamari: italy / mackerel: denmark / eggs: zurich

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 **9⁰⁰**

cheesecake a/b/d/e **9⁰⁰**

apricot salad **with** lavender ice cream b/d **9⁰⁰**

red fruits **with** sour cream ice cream b/d **9⁰⁰**

café vanille b/d **8⁵⁰**
double espresso with vanilla ice cream

TU-SA FROM 18.00

cheese plate d **12⁰⁰**
a selection of french cheese served with
baguette and rustical bread

eggs: zurich

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

