



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 12⁰⁰

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

full breakfast a/d/e 24⁰⁰

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

tête à tête breakfast a/b/c/d/e for 2 pers. 65⁰⁰

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 82⁰⁰

champagne and frisch orange juice

viennoiseries a/d/e 3⁵⁰–4⁰⁰

butter croissant, chocolate croissant and brioche

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

scrambled eggs / with **bacon** b/d 12⁰⁰/14⁵⁰

tartine with **confit vegetables** a/d/e 17⁰⁰

served with fresh goat cheese and pesto

tartine with **smoked salmon** and **avocado** a/b/c 19⁰⁰

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} 17⁰⁰

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



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 <small>a/b/d/e</small>	9⁰⁰
cheesecake <small>a/b/d/e</small>	9⁰⁰
apricot salad <small>with</small> lavender ice cream <small>b/d</small>	9⁰⁰
red fruits <small>with</small> sour cream ice cream <small>b/d</small>	9⁰⁰
café vanille <small>b/d</small> double espresso with vanilla ice cream	8⁵⁰

TU-SA FROM 18.00

cheese plate <small>d</small> a selection of french cheese served with baguette and rustical bread	12⁰⁰
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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

