



MONT
MARTRE

CAFÉ ^{ET} BISTRO

for the early birds

pour les lève-tôt

TUESDAY–FRIDAY TILL 11.00

SAMDAY–SUNDAY TILL 15.00

simple breakfast a/d/e **13⁰⁰**

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

full breakfast a/d/e **26⁰⁰**

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

tête à tête breakfast a/b/c/d/e **for 2 pers. 68⁰⁰**

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 **85⁰⁰**

champagne, and fresh orange juice

viennoiseries a/d/e **3⁵⁰–4⁰⁰**

butter croissant, chocolate croissant, and brioche

organic yoghurt **with** **seasonal fruits/cereals** a/d/e **11⁰⁰**

french toast **with** **apples** **and** **caramel** a/b/d **18⁰⁰**

scrambled eggs / **with** **bacon** b/d **12⁰⁰/15⁰⁰**

croissant gourmand a/b/d/e **20⁰⁰**

croissant with poached egg, spinach leaves, bacon, and hollandaise sauce

tartine **with** **smoked salmon** **and** **avocado** a/b/c **21⁰⁰**

rustical bread with smoked salmon, avocado, and poached egg

croque-madame a/b/d/e/g **25⁰⁰**

according to jérémy's style — rustical bread, ham, cheese, and fried egg served with a green salad

meat and eggs: switzerland / 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

for the aperitif pour l'apéro

TUESDAY–FRIDAY 14.00–18.00
SATURDAY FROM 15.00

montmartre plate ^{d/e} per pers. 17⁰⁰

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

smoked salmon plate ^{with} horseradish ^{a/c/d} 18⁰⁰

served with toasted baguette

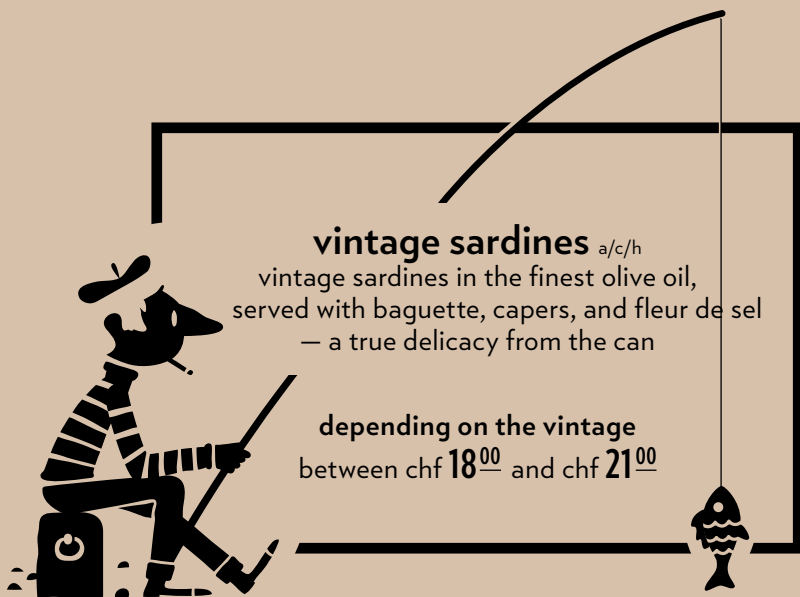
duck rillettes ^a 17⁰⁰

potted duck – slowly cooked in the oven in the traditional way

marinated green olives ^e 6⁰⁰

salty ^{and} spicy nuts ^{b/e} 5⁰⁰

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 18⁰⁰ and chf 21⁰⁰

meat: switzerland / duck and sardines: 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

TUESDAY–FRIDAY AB 11.30

cod fillet c/d 30⁰⁰
cod fillet on a pumpkin bean bed

pot au feu f 32⁰⁰
beef-vegetable stew — a classic of the rural cuisine
of northern france

with foie gras +12⁰⁰

crique ardéchoise b/d/g/i 28⁰⁰
vegetable rösti with potatoes, pumpkin, and mushrooms
served with a red cabbage, and fresh spinach salad

croque-madame a/b/d/e/g 25⁰⁰
according to jérémy's style — rustical bread, ham,
cheese, and fried egg served with a green salad

beef tartare g 34⁰⁰
tenderised beef tartare with toasted
baguette, and garden salad

with cognac i +4⁰⁰

seasonal dish 25⁰⁰–36⁰⁰
please ask for our weekly dish

meat and eggs: switzerland / cod: island

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

TUESDAY–SATURDAY 18.00–21.30

STARTERS

- crispy salad** ^{d/e} **15⁰⁰**
salad of red cabbage, fresh spinach, carrots,
apples with tree nuts, and yoghurt sauce
-
- leek ^{and} potato soup** ^d **11⁰⁰**
-
- scallops ^{in a} cream sauce** ^{d/c/i} **24⁰⁰**
scallops in a cream white wine-leek sauce
-
- fried foie gras ^{with} apples** ^d **28⁰⁰**
fried foie gras with apples, and caramel
-

MAIN COURSE

- cod fillet** ^{c/d} **30⁰⁰**
cod fillet on a pumpkin bean bed
-
- pot ^{au} feu** ^f **32⁰⁰**
beef-vegetable stew — a classic of the rural cuisine
of northern france
- with foie gras** +12⁰⁰
-
- crique ardéchoise** ^{b/d/g/i} **28⁰⁰**
vegetable rösti with potatoes, pumpkin, and mushrooms
served with a red cabbage, and fresh spinach salad
-
- beef tartare** ^g **34⁰⁰**
tenderised beef tartare with toasted
baguette, and garden salad
- with cognac** ⁱ +4⁰⁰
-

meat: switzerland / duck: france / cod: island / scallops: canada

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**

crème brûlée flavoured with pistachio b/d/e/gluten free **9⁰⁰**

chocolate cake b/d/e/gluten free **9⁰⁰**

café vanille b/d **9⁰⁰**
double espresso with vanilla ice cream

TUESDAY–SATURDAY FROM 18.00

cheese plate d **14⁰⁰**
a selection of french cheese served with
baguette, and rustical bread

eggs: switzerland

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

