

BRASSERIE SÜD

APÉRO

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| Olives 🌿 Fennel Seeds, Lemon & Orange Zest | 6 |
| Sourdough Focaccia Mortadella, Pistachio & Scamorza | 17 |
| Croque Monsieur Smoked Ham, Gruyère & Pickles | 16 |
| Egg Salad Toast 🌿 Egg, Whole Grain Bread, smoked Eggplant & smoked Almond with Shrimp + 6 | 15 |

BREAD

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| Sourdough Bread made by Collective Bakery Alpine Butter & Fleur de Sel | 5.50 |
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STARTERS

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| Brasserie Süd Salad 🌿 Mixed Leaf Salad, Carrots, Tomatoes, Bread Crumble & Horseradish Dressing with baked Trout & Lemon Mayonnaise + 11 | 18 |
| Baked Feta 🌿 Fennel Chutney, Pine Nuts & Arugula | 27.50 |
| Marinated Tomato 🌿 Stracciatella di Burrata, Citrus Ponzu & crispy Focaccia with 24 month aged San Daniele Ham + 9 | 26 |
| Asparagus Soup 🌿 Crème Fraîche, Brioche Croutons & Yuzu Oil | 15 |
| Vitello Trotato Smoked Trout, Tomato Vinaigrette & Capers | 31 |

PASTA

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| Homemade Orecchiette Cacio e Pepe 🌿 Pecorino & Confit Egg Yolk with Summer Truffle + 12 | 24 29 |
| Homemade Cappelletti Chicken, green Asparagus, green Peas & Sherry Velouté | 39 |
| Lobster Ravioli Shellfish-Bisque, Fennel & Basil | 36 47 |
| Potato Gnocchi 🌿 Tomato Sauce, Stracciatella di Burrata & Olive | 32 |

SEASONAL

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| Beef Tatare «Classique» (80g 140g) Egg Yolk Cream, pickled Cucumber & Brioche with Crystal Caviar (15g 30g) + 30 60 | 29 39 |
| Veal Scaloppine Porcini Mushroom Sofritto, Lemon Beurre Blanc & Arugula | 56 |
| Luma Pork Tonkatsu Marinated Lettuce, Caesar Crème & Parmesan | 49 |
| Eggplant Tonkatsu 🌿 Marinated Lettuce, Caesar Crème & Parmesan | 39 |
| White Asparagus 🌿 Onsen Egg, Habanero Velouté & Herb Salad | 34 |
| Black Cod Chickpea Cream, Pistachio & Zucchini | 43 |
| Brasserie Süd Bouillabaisse Fish of the Day, Mussels, Fennel & Rouille Sauce | 46 |

SIDES 🌿

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| Lemon Risotto | 8.50 |
| Side Salad | |
| French Fries | |

DESSERTS 🌿

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| Affogato | 9 |
| ‚Crèmeschnitte‘ Caramelized Puff Pastry, Vanilla Cream & Rhubarb | 17 |
| Profiterole Yuzu Curd, Pistachio Ice Cream & white Chocolate | 18 |
| Coupe Denmark Vanille Ice Cream, whipped Cream & Chocolate Sauce | 15 |
| Iced Negroni Blood Orange Sorbet, Negroni Caramel & Olive Oil | 15 |
| Ice Cream (per Scoop) Vanilla Sorbet – Sour Cream – Pistachio | 5.50 |
| Sorbet (per Scoop) Blood Orange – Lemon | 5.50 |
| Dessert Trolley Homemade Friandises | |



All Prices incl. 8.1 % VAT in CHF || 🌿 Vegetarian || V Vegan

Meat: Switzerland – Pork, Veal, Beef || Italy – Pork (San Daniele) || France – Chicken
Fish: Switzerland – Trout || Alaska – Black Cod || Canada – Lobster || Denmark – Shrimp, Mussels
Bread: Switzerland – Brioche, Sourdough, Whole Grain Bread

For information concerning allergies or intolerances please ask our team.



DRINKS

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| Aperitivo Spritz Aperitivo, Sparkling Wine & Lemon | 17 |
| Seasonal Spritz | 17 |
| Süd Sour | 16 |
| Negroni Carpano Botanic Bitter, red Vermouth & Gin | 18 |
| Sbagliato Carpano Botanic Bitter, red Vermouth & Cava | 18 |
| Spicy Paloma Grapefruit, Jalapeño, Tequilla, Lime & Soda | 18 |
| Gin & Tonic Three cents Tonic Water & Tanqueray Gin with Deux Frères Gin + 2 | 16 |
| Peanutbutter Old Fashioned Peanutbutter fatwashed Rum, Vanilla & Maple | 19 |
| Espresso Martini Vodka & Coffee Liqueur | 18 |

NONNIES

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| Fresh & Cool Cucumber, Mint, Lavendar, Lime & Soda | 15 |
| Zero Basil Smash Tanqueray Zero, Basil & Lime | 17 |
| Süd San Bitter House Herbal Mix & Soda | 12 |
| NoGroni Tanqueray 0,0 %, Bitter 0,0 % &, red Vermouth 0,0 % | 15 |

BEER

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| Adler Bräu Panix Perle 3 dl On Tap 5.2 % | 6.50 |
| Adler Bräu Fridolin Kundert 2.9 dl Special Dark Beer 5.0 % | 7.50 |
| Adler Bräu Season Beer 2.9 dl Spring-, Summer- or Winterbeer | 7.50 |
| Lola Beer Non Alcoholic 3.3 dl Lager | 7.50 |
| INGWR Panaché 3 dl | 6.50 |

WATER

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| Still Sparkling 0.5 L | 5 |
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HOMEMADE

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| Süd Ice Tea 3 dl | 6 |
| Cola from the Southernwood 3 dl | 6.50 |
| Seasonal Lemonade 3 dl | 5.50 |
| Kombucha 3 dl | 6 |

BRANDS

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| INGWR Lemonade 3 dl | 6 |
| Coca Cola 2 dl | 6.50 |
| Coca Cola Zero 2 dl | 6.50 |
| Ramseier Apple Lemonade 3.3 dl | 6 |

COFFEE | TEA

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| Espresso | 5 |
| Espresso Macchiato | 5.50 |
| Doppio | 7 |
| Americano | 5.50 |
| Cappuccino | 6.50 |
| Flat White | 7.50 |
| Café au Lait | 7.50 |
| Cold Brew | 7.50 |
| Iced Cappuccino | 6.50 |
| Hot Chocolate – La Flor 70 % with whipped Cream + 1.50 with Espresso Shot + 2.50 | 7.50 |
| Tea, loose – Schwarzenbach Selection | 8.50 |
| GINGR GURU – Ginger Tea | 8.50 |

All milk beverages are also available with milk alternatives
(+ 0.50)