


# BRASSERIE SÜD

## BREAKFAST

08.00 – 11.00

Pastries from Juliette – Pain d'Amour 	
Croissant	3.50
Croissant aux Framboises	5.50
Pain au Chocolate	4.50
Pain Suisse	6
Brasserie Süd Birchermüesli (v)	16
Apple, Berry Compote & Granola	
Crosty	15
Toasted Croissant, Ham & Gruyere	

## AFTERNOON

14.30 – 17.30

Olives (v)	6
Fennel Seeds, Lemon, & Orange Zest	
Croque Monsieur	16
Smoked Ham, Gruyere & Cornichon	
Sourdough Bread made by	5.50
Collective Bakery 	
Alpine Butter & Fleur de Sel	
Brasserie Süd Salad 	18
Salad, Carrots, Tomatoes, Bread Crumble & Horseradish Dressing with baked Trout & Lemon Mayonnaise + 11	
Beef Tatar «Classique»	29   39
(80g   140g) Egg Yolk Crème, pickled Cucumber & Brioche with Crystal-Caviar (15g   30g) + 30   60	
Homemade Orecchiette	24   29
Cacio e Pepe 	
Pecorino & confit egg Yolk with Summer Truffle + 12	
Pommes Frites 	8.50



## SWEETS

Affogato	9
Coupe Denmark	15
Vanilla Ice Cream, Cacao Crumble, whipped Cream & Chocolate Sauce	
Iced Negroni	15
Blood Orange Sorbet, Negroni Caramel & Olive Oil	
Ice Cream (per Scoop)	5.50
Vanilla – Sauer Cream – Pistachio	
Sorbet (per Scoop)	5.50
Blood Orange – Lemon	
Dessert Trolley	

All prices incl. 8.1% VAT in CHF III Vegan (v) III Vegetarian 

Beef, Ham – Switzerland III Trout – Switzerland

Bread, pastries & brioche – Switzerland

We are happy to inform you about the allergenic ingredients in our dishes.

# BRASSERIE SÜD

## COFFEE | TEA

Espresso	5
Espresso Macchiato	5.50
Doppio	7
Americano	5.50
Cappuccino	6.50
Flat White	7.50
Latte	7.50
Cold Brew	7.50
Iced Cappuccino	6.50
Hot Chocolate – La Flor   70 %	7.50
+ Espresso 2.50	
+ Whipped Cream 1.50	

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

Tea – Schwarzenbach Selektion	8.50
GINGR GURU Ginger Tea	8.50

## JUICE

Orange   3 dl	9.50
Grapefruit   3 dl	9.50
Saisonal   3 dl	9.50
Tomato   3dl	6.50

## HOMEMADE

Iced Tea   3 dl	6
Coke from the Southernwood   3 dl	6.50
Seasonal Lemonade   3 dl	5.50
Kombucha   3dl	6

## NONNIES

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

## DRINKS

Aperitivo Spritz	17
Aperitif, Sparkling Wine & Lemon	
Seasonal Spritz	17
Süd Sour	16
Negroni	18
Carpano Botanic Bitter, red Vermouth & Gin	
Sbagliato Da Capo Style	18
BiFer, Lillet Blanc, Olorosso Sherry & Cava	
Spicy Paloma	18
Grapefruit, Jalapeño, Tequila, Lime & Soda	
Gin & Tonic	16
Three Cents Tonic & Tanqueray Gin	
with Deux Frères Gin + 2	
Clementino	18
Bourbon, Tangerine, Suze & white Vermouth	
Peanutbutter Old Fashioned	19
Peanutbutter fatwashed Rum, Vanilla & Maple	
Espresso Martini	18
Vodka & Coffee Liqueur	

## BRANDS

INGWR Lemonade   3 dl	6
Coca Cola   2 dl	6.50
Coca Cola Zero   2 dl	6
Ramseier Apple Lemonade   3 dl	7

## BIER

Adler Bräu Panix Perle   3 dl	6.50
from the Tap   5.2 %	
Adler Bräu Fridolin Kundert   2.9 dl	7.50
Special dark Beer   5.0 %	
Adler Bräu Saisonal Beer   2.9 dl	7.50
Spring, Summer, or Winter beer	
Lola Beer alcohol free   3.3 dl	7.50
Lager	
INGWR Panaché   3 dl	6.50