



## BRUNCH

10.30 - 14.30

Pastries from Juliette – Pain d'Amour	
Croissant	3.50
Croissant aux Framboises	5.50
Pain au Chocolate	4.50
Pain Suisse	6
Bread from Collective Bakery with Butter + 1.50	5
2 Eggs	
Fried Eggs	12
Scrambled Eggs	12
Brasserie Süd Birchermüesli (v)	16
Apple, Berry Compote & Granola	
Avocado Toast	19
Fried Egg, Whole Grain Bread & Chili Crunch	
Filled Croissant	
Smoked Salmon, Cream Cheese & Horseradish	21
Scrambled Egg, Smoked Ham & Gruyère	17
Egg Florentine	22
Onsen Egg, Spinach & Hollandaise	
Egg Benedict	23
Onsen Egg, Spinach, Bacon Marmalade & Hollandaise	
Croque Monsieur	16
Smoked Ham, Gruyère & Cornichons	
Bread & Butter Pudding	21
Figs, Vanilla Ice Cream	

## TAVOLATA

FROM 2 PEOPLE

Sourdough Bread from the Collective Bakery, Croissant Smoked Ham, Gruyère, smoked Salmon, Jam Birchermüesli with Berry Compote & Granola Marinated Watermelon Eggs Benedict with Onsen Egg, Spinach, Bacon Marmalade & Hollandaise Marinated Tomato with Stracciatella di Burrata, Citrus Ponzu & crispy Focaccia Beef Tartare "Classique" with Egg Yolk Cream, pickled Cucumber & Brioche	55
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## LUNCH

11.30 – 14.30

Brasserie Süd Salad	18
Mixed Leaf Salad, Carrots, Tomatoes, Bread Crumble & Horseradish Dressing with Baked Trout & Lemon Mayonnaise + 11	
Marinated Tomato	26
Stracciatella di Burrata, Citrus Ponzu & Crispy Focaccia	
Beef Tatar «Classique» (80g   140g)	29   39
Egg Yolk Cream, Pickled Cucumber & Brioche with Kristal Caviar (15g   30g) +30   +60	
Lobster Ravioli	36   47
Shellfish Bisque, Fennel & Basil	
Orecchiette Cacio e Pepe	24   29
Pecorino & Confit Egg Yolk with Summer Truffle +12	
Veal Scalopine	56
Porcini Mushroom Soffritto, Lemon Beurre Blanc & Arugula	
White Asparagus	34
Onsen Egg, Habanero Velouté & Herb Salad	

## SIDES

8.50

Lemon Risotto
Side Salad
Pommes Frites

## DESSERT

Affogato	9
Crèmeschnitte	17
Caramelized Puff Pastry, Vanilla Cream & Rhubarb	
Coupe Dänemark	15
Vanille Ice Cream, whipped Cream & Chocolate Sauce	
Ice Cream (per Scoop)	5.50
Vanilla – Sour Cream – Pistachio	
Sorbet (per Scoop)	5.50
Blood Orange – Lemon	
Dessert Trolley	
Homemade friandises and other baked goods	

# BRASSERIE SUD

## 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

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

## BRANDS

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

## DRINKS

Mimosa	19
Sparkling Wine & fresh Orange Juice	
Bloody Mary	18
Vodka, Tomato & Lemon	
Espresso Martini	18
Vodka & Coffee Liqueur	

## NONNIES

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

## 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

## WINE

Ask for our extensive wine list.