



BRUNCH

10.00 - 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 5
with Butter + 1.50

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

French Toast 21

Figs, Cinnamon & whipped 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

LUNCH

11.30 – 14.30

Brasserie Süd Salad 18

Mixed Leaf Salad, Carrots, Tomatoes, Bread Crumble & Horseradish Dressing
with Baked Trout & Lemon Mayonnaise + 11

Asparagus Soup 15

Crème Fraîche, Brioche Croutons & Yuzu Oil

Marinated Tomato 26

Stracciatella di Burrata, Citrus Ponzu & Crispy Focaccia

Beef Tatar «Classique» (80g | 140g) 29 | 39

Egg Yolk Cream, Pickled Cucumber & Brioche
with Crystal Caviar (15g | 30g) +30 | +60

Lobster Ravioli 36 | 47

Shellfish Bisque, Fennel & Basil

Vitello Trotato 31

Smoked Trout, Tomato Vinaigrette & Capers

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

All prices include 8.1% VAT in CHF III Vegan (v) III Vegetarian
Pork, Beef, Veal – Switzerland III Maispoularde – France III San Daniele Ham – Italy
Salmon – Scotland III Trout – Switzerland III Lobster – Canada
Bread, pastries & brioche – Switzerland

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

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.