

# WINE

## RED WINES

|   | glass<br>10cl | bottle<br>75cl | magnum<br>150cl |     |
|---|---------------|----------------|-----------------|-----|
|   |               |                |                 | Chf |
| ♥ Wine of day   | 5.50          | 29.50          |                 |     |
| ♥ Wine & Beef's favorite  | 10.50         | 52.50          |                 |     |
| <b>Pizarras de Otero, Bodega Cuatro Pasos, Bierzo 2012</b>        |               |                |                 |     |
| <i>(Decanteur silver medal)</i>                                   | 6.50          | 32.50          |                 |     |
| <b>Gamay de Chouilly, C. Berthaudin, Chouilly 2011</b>            | 6.50          | 32.50          |                 |     |
| <b>La Vieille Ferme, Perrin &amp; fils, Côtes du Ventoux 2012</b> | 6.50          | 32.50          |                 |     |
| <b>Château de Lancyre, Clos des Combes,</b>                       |               |                |                 |     |
| Pic St-Loup, Languedoc 2012 <i>(Parker 90)</i>                    | 7.50          | 37.50          |                 |     |
| <b>Pata Negra «Gran Reserva», vieilli en fût de Chêne 2006</b>    | 7.50          | 37.50          |                 |     |
| <b>Château l'Ermitage, Costières de Nîmes 2010</b>                | 7.50          | 37.50          |                 |     |
| <b>Bordeaux de Maucaillou, vinifié par Château Maucaillou,</b>    |               |                |                 |     |
| Bordeaux Supérieur 2009   | 8.50          | 42.50          |                 |     |
| <b>Pinot Noir de Russin, Domaine des Molards 2012</b>             | 8.50          | 42.50          |                 |     |
| <b>Lunato, Primitivo Salento, Pouilles 2010</b>                   | 8.50          | 42.50          |                 |     |
| <b>Une et mille nuits, Domaine Canet-Valette,</b>                 |               |                |                 |     |
| Saint-Chignian, Languedoc 2012                                    | 9.50          | 47.50          |                 |     |
| <b>Y de Yalumba, Merlot, Barossa, Australie 2006</b>              | 9.50          | 47.50          |                 |     |
| <b>Terrazas Malbec, Altos del Plata, Mendoza 2011</b>             | 9.50          | 47.50          |                 |     |
| <b>Escudo Rojo, Cabernet Sauvignon,</b>                           |               |                |                 |     |
| Baron Philippe de Rothschild, Maïpo Valley 2010                   | 10.50         | 52.50          |                 |     |
| <b>«Yantra» Tenuta dei Sette Cieli, Toscane IGT 2011</b>          | 10.50         | 52.50          |                 |     |
| <b>Las Pizarras del Jalón, Calatayud 2009 (Parker 91)</b>         | 10.50         | 52.50          |                 |     |
| <b>Cercius «Vieilles Vignes», Grenache Syrah</b>                  |               |                |                 |     |
| Michel Gassier, Côtes du Rhône 2012 <i>(Parker 93)</i>            | 11.50         | 57.50          | 110.-           |     |
| <b>Penfolds Koonunga Hill, Shiraz Cabernet,</b>                   |               |                |                 |     |
| South Eastern, Australia 2011                                     | 12.50         | 62.50          |                 |     |
| <b>Pinot Noir, Domaine Coillot, Bourgogne 2011,</b>               |               |                |                 |     |
| <i>manual harvesting</i>  | 13.50         | 67.50          |                 |     |
| <b>Le Difese, vinifié par Tenuta San Guido, Sassicaia,</b>        |               |                |                 |     |
| Toscane 2011  | 14.-          | 70.-           | 130.-           |     |
| <b>La Croix de Carbonnieux, 2e vin</b>                            |               |                |                 |     |
| du Château Carbonnieux, Pessac-Leogman 2009                       | 15.-          | 75.-           |                 |     |

## WHITE WINES

|   |      |       |  |
|---|------|-------|--|
| <b>Tariquet, Ugni blanc, Côtes de Gascogne 2013</b>             | 5.50 | 29.50 |  |
| <b>Chasselas, Domaine des Molards, Russin 2011 (gold medal)</b> | 6.50 | 32.50 |  |
| <b>Pinot Blanc, Domaine des Molards, Russin 2012</b>            | 7.50 | 37.50 |  |
| <b>Chardonnay Beringer, Napa Valley 2009</b>                    | 8.50 | 42.50 |  |
| <b>Les Premières Grives, Tariquet mœlleux, Gascogne 2013</b>    | 9.50 | 47.50 |  |

## ROSÉS WINES

|   |      |       |  |
|---|------|-------|--|
| <b>Rose Bonbon, Domaine des Diables, Côtes de Provence 2011</b> | 6.50 | 32.50 |  |
| <b>Domaine Ott, «Les Domaniers» Côtes de Provence 2012</b>      | 9.50 | 47.50 |  |

## CHAMPAGNES

|   |      |       |  |
|---|------|-------|--|
| <b>Deutz Brut Classic</b>               | 16.- | 115.- |  |
| <b>Moët &amp; Chandon Brut Impérial</b> |      | 120.- |  |

&  
Selection of Grands Crus available upon request

Wines to take away available until midnight,  
Ask for our take-away wine listboutique

# BEEF



**Rib-eye steak, 180g pure quality swiss beef, WB sauce**  
**Home-made french fries and green salad**  
**39.90**

One half of a Rib-eye steak, 90g 24.90    Big Rib-eye steak, 270g 54.90

Beef Carpaccio served with home-made french fries  
29.-

Large-sized salad (eggs, cherry tomatoes, chicken)  
served with home-made french fries  
26.-

Large-sized selection of swiss cheeses  
26.-

## DESSERTS

«GRAND-MÈRE»

|  | Chf            |
|--|----------------|
| Selection of swiss cheeses   | 13.-           |
| ♥ Swiss Touch ( <i>meringue XL, Gruyère cream, raspberry coulis</i> )      | 16.-           |
| Apple tart with cinnamon ice cream   | 12.-           |
| Lemon tart / Lemon meringue tart   | 11.- / 13.-    |
| White wine tart and poached pear   | 14.-           |
| Crème brûlée   | 11.-           |
| Tiramisù   | 14.-           |
| Red berries ( <i>in summer only</i> )                                      | 15.-           |
| Warm chocolate mœlleux, sour cherries, vanilla ice cream ( <i>10 min</i> ) | 15.-           |
| Big chou ( <i>cream puff with chocolate sauce</i> )                        | 13.-           |
| Ice cream trio with salted butter caramel                                  | 14.-           |
| Carrément café ( <i>coffee cream sundae</i> )                              | 12.-           |
| Tout chocolat ( <i>chocolate cream sundae</i> )                            | 11.-           |
| Ice cream: vanilla, chocolate, coffee, sour cream, cinnamon                | per scoop 4.50 |
| Sorbet: Lemon, raspberry, coconut, chocolate                               | per scoop 4.50 |

## DRINKS

|   |             |
|---|-------------|
| Coffee, tea, herbal tea   | 4.20        |
| Café gourmand ( <i>coffee served with two delights</i> )                      | 8.90        |
| San Pellegrino, Evian ( <i>50 cl</i> )  | 5.90        |
| Soft drinks ( <i>20-30 cl</i> )   | 5.90        |
| Fruit juices ( <i>20-30 cl</i> )  | 6.50        |
| Orange or lemon juice, freshly squeezed ( <i>10-20 cl</i> )                   | 7.90        |
| Carlsberg ( <i>33 cl</i> )  | 7.90        |
| Kir: white wine/ royal ( <i>10 cl</i> )                                       | 7.50 / 17.- |
| Martini ( <i>15% alcohol</i> ), Pastis ( <i>45% alcohol</i> )( <i>4 cl</i> )  | 7.50        |
| Lillet, Porto, Limoncello / Rosé Lillet ( <i>20% alcohol</i> )( <i>4 cl</i> ) | 9.- / 10.-  |
| Swiss Spirits / French Spirits ( <i>45% alcohol</i> )( <i>4 cl</i> )          | 11.- / 15.- |
| Whisky, rum, vodka, gin...  | 14.-        |
| Cocktails: Bloody Mary, Caïpiriña, Mojito... / without alcohol                | 17.- / 14.- |

OPEN 7/7

