

# STARTERS

All prices are in CHF and include VAT

<b>Green Salad</b>	6.50 -
<b>Mixed Salad</b> <i>small or big portion</i>	9. -/17. -
<b>Burrata</b> <i>tomato, focaccia bread and mint-basil sorbet</i> <i>Alcala's brother ham (+8.-)</i>	18.50 -
<b>Arctic Char Gravlax (Switzerland)</b> <i>zucchini, mint, and yogurt sauce</i>	21.50 -
<b>Gazpacho</b> <i>home made tomato soup</i>	15. -
<b>Octopus (France)</b> <i>hummus and fresh chickpeas</i>	22.50 -
<b>Beef Cromesquis (Switzerland)</b> <i>pulled beef, salad, and LVDD mayonnaise</i>	19. -
<b>Alcala's brothers ham (CH)</b> <i>from Vaumarcus</i>	25.-



# MAINS

<b>Tacchino Tonnato</b> <i>poultry, tonnato sauce, and french fries</i>	29. -
<b>"Bouillabaisse" (France)</b> <i>potatoes, fennel, grilled toast, and homemade rouille</i>	42. -
<b>Caesar Salad</b> <i>chicken, bacon, local cheese, capers and ceasar sauce</i>	29. -
<b>Trout (Switzerland)</b> <i>mashed potatoes with olives and seasonal vegetables</i> <i>with "sauce vierge"</i>	38. -
<b>Langoustines (France)</b> <i>open raviolis with grilled langoustines, ratatouille, and bisque</i>	44. -
<b>Beef Bavette (Switzerland)</b> <i>tagliata-style with local cheese, arugula and french fries</i> <i>chimichurri sauce</i>	34. -
<b>Sweetbreads (Switzerland)</b> <i>smashed potatoes and seasonal vegetables - mustard sauce</i>	40. -
<b>Homemade Gnocchis with Morel mushrooms</b> <i>Parmesan cream and Local Cheese</i>	44. -

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## TRADITIONAL CLASSICS

<b>Cheese Fondue Half/Half (Sterchi House NE)</b> <i>200gr per person, (minimum 2 persons) - potatoes +6.-</i>	25 pp. -
<b>Charcuterie Board (Switzerland)</b> <i>dried beef meat, salami, raw prosciutto, dry bacon</i>	22.50 -
<b>Beef Tartar (Switzerland)</b> <i>puff pastry bread, salad and french fries / Sall portion</i>	37. -/31. -
<b>Rib steak (Switzerland)</b> <i>café de Paris butter, french fries and vegetables</i>	44. -
<b>Neuchâtel Sausage IGP (Switzerland)</b> <i>from Perroud butchery, baked in puff pastry - mustard with salad</i>	34.50 -
<b>Bouchot Mussels AOP (France)</b> <i>"Marinière" Sauce or Chorizo Sauce</i>	29. -/ 31. -
<b>Roastbeef</b> <i>tartare sauce and french fries</i>	33. -

## CHEESE AND DESERTS

<b>4 cheeses selection (Maison Sterchi from Neuchâtel)</b>	16. -
<b>Chocolate Fondant</b> <i>salted Caramel Heart, served with vanilla ice cream</i>	15. -
<b>Profiteroles</b> <i>choux pastry, vanilla ice cream, chocolate sauce</i>	13. -
<b>Vacherin</b> <i>meringue, strawberry sorbet ans vanilla ice cream</i>	12. -
<b>Fruit Salad</b> <i>homemade, with lemon sorbet</i>	11. -
<b>"Crème brûlée"</b> <i>with orange blossom</i>	11. -
<b>Sweet pastries variety</b>	14. -
<b>Homemade Ice creams and Sorbets</b> <i>Vanilla, Chocolat and Coffee – Lemon, Pear and Strawberry Whipped cream 2.-</i>	4.50- the scoop

La Brasserie du Jura is certified "Homemade".  
A star (\*) means the dish is not homemade.

