



  
**LOUIS**  
— — — — —  
BRASSERIE  
❄️  
*menu d'hiver*

## STARTER

<b>Fennel-apple cream soup</b> with homemade apple chips and lemon balm oil	<b>16.00</b>
<b>Smoked salmon tartare</b> with trout caviar served with brioche toast, sweet dill mustard and horseradish and arugula cream	<b>24.00</b>
<b>Colorful lamb's lettuce</b> with raspberry dressing served with walnuts, pumpkin seeds and cherry tomatoes	<b>16.00</b>

## MAIN COURSE

<b>Cod fillet marinated in beetroot</b> with beurre blanc served with red polenta cigar and pea puree	<b>42.00</b>
<b>Half coquelet au vin rouge</b> with balsamic pearl onions, truffle butter with smoked salt, served with homemade potato dumplings	<b>44.00</b>
<b>Ragout with Zurich mushrooms from "RegioPilz"</b> served with crispy rösti	<b>27.00</b>

## APERITIF

### Louis Royal

Champagne Deutz, Grand Marnier, Cassis de Bourgogne	<b>17.50</b>
---	--------------

## WINE

	<u>1dl</u>	<u>3.75dl</u>	<u>7.5dl</u>
<u>White wine</u>			
<b>Pouilly Fumé 2021</b> Baron de Ladoucette, Loire	<b>13.50</b>	<b>49.00</b>	<b>96.00</b>
<u>Red wine</u>			
Châteauneuf-du-Pape, Domaine Durieu, Rhonetal	<b>14.00</b>		<b>98.00</b>

## DIGESTIF

Liqueur Farigoule de Forcalquier de Thym	<u>4cl</u>	<b>15.00</b>
Marc de Bourgogne, Morin	<u>2cl</u>	<b>11.00</b>