

STARTERS

GOAT CHEESE GRATINATED WITH HONEY| 16.00
MARINATED YOUNG CRESS

with pomegranate

ESCARGOT 19.50 / 38.00

(6 pieces/12 pieces)

OYSTERS KRYSTALE N°3 FRANCE 5.50 / 31.00

(1 piece/6 pieces)

SMOKED SALMON TARTARE

with brioche toast, cream horseradish, and marinated young cress

Small 60g 18.00

Large 120g 26.00

Thin French fries +7.00

TATARE DE BŒUF

Small 70g 22.00

Large 140g 34.00

Cognac, whiskey, or calvados +5.00

Allumettes fries +7.00

gratinated with Café de Paris +5.00

HOMEMADE QUICHE LORRAINE 25.00

with green salad

SALADS

SMALL GREEN SALAD	12.00
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CAESAR SALAD	24.00
<i>fried chicken breast cubes</i>	+8.00

AUTUMN LOUIS-SALAD
*with cherry tomatoes, julienned carrots, fermented red cabbage,
caramelized walnuts, cucumbers, and croutons*

<i>Small</i>	16.00
<i>Large</i>	24.00
<i>Fried regional mushrooms</i>	+6.00
<i>Falafel balls</i>	+6.50
<i>Smoked leek strips</i>	+7.00
<i>Chicken cubes</i>	+8.00
<i>Fruit and berries</i>	+5.50

SOUPS

SOUP OF THE DAY	12.00
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CLASSIC ONION SOUP AU GRATIN	14.00
<i>with croûtons</i>	

LOBSTER BISQUE	16.50
<i>with cream topping and croûtons</i>	

MOULES

« MARINIÈRE » <i>White wine stock, spring onions, garlic, parsley, chives</i>	36.00
« CAFÉ DE PARIS » <i>Gratinated with Café de Paris</i>	39.00
« LOUIS » <i>Bacon, mushrooms, herbs, sour cream</i>	39.00
« FAÇON DU CHEF » <i>White wine, Pernod, tomato concassée, cream, spring onions, parsley, chives</i>	39.00
« MUSCAT » <i>Pernod, fresh herbs, spring onion, diced pumpkin, pumpkin seeds, pumpkin seed oil</i>	39.00
« PROVENÇALE » <i>White wine, olive oil, grilled vegetables, sun-dried tomatoes, herbs, Noilly Prat</i>	39.00

FISH • SEAFOOD

BOUILLABAISSE <i>Loup de mer, Rouget, Coquilles St. Jaques, Mussels, St. Pierre, shrimps, toasted baguette slices, rouille sauce</i>	42.00
SPAGHETTI PALOURDE <i>Clams, mussels, Noilly Prat, grilled vegetables, diced tomatoes</i>	34.00
SPAGHETTI « Louis » <i>with mussels, bacon, mushrooms, herbs, crème fraîche</i>	34.00
SPAGHETTI « Façon du chef » <i>With mussels, white wine, Pernod, tomato concassée, cream with spring onions, parsley, chives</i>	34.00

MEAT

OVEN-BAKED SPRING CHICKEN <i>with café de paris butter, served with salad or french fries</i>	38.00
ENTRECÔTE CAFÉ DE PARIS 200g <i>gratinert, mit pommes allumettes</i>	49.00
TINA BURGER <i>homemade with french fries, coleslaw</i>	38.00
SLICED VEAL 'ZURICH STYLE' <i>with Röstli and creamy mushroom sauce</i>	45.00
VEAL CORDON-BLEU <i>with shoestring fries or salad</i>	46.00
TATARE ROYAL 350G <i>with truffle oil, capers, onions, pickles, chili, olives, toast, and butter</i> <i>minimum 2 persons</i>	pro Pers. 39.00

VEGETARIAN

LEMON RICOTTA RAVIOLI <i>Arugula, Belper Knolle</i>	28.00
SPAGHETTI PROVENÇALE <i>Olive oil, herbs, grilled vegetable strips</i>	27.00
RAGOÛT <i>with mushrooms and crispy Röstli</i>	28.00

CARTE DE VINS

CHAMPAGNES ET VINS MOUSSEUX	1 DL	3.75 DL	7.5 DL
CHAMPAGNE DEUTZ <i>Brut Classic s.a</i>	17.00		123.00
CHAMPAGNE DEUTZ <i>Rosé s.a.</i>			138.00
CRÉMANT D'ALSACE AC <i>Léon Beyer s.a</i>	12.00		82.00
PROSECCO DOC <i>extra dry, Montelliana, Treviso.</i>	9.50		69.00

VINS BLANCS

France			
CHARDONNAY AUSSIÈRES BLANC 2024 <i>Baron de Rothschild, Languedoc France</i>	8.50		59.00
RIESLING D'ALSACE 2022 <i>Léon Beyer, Elsass</i>	9.50		69.00
SAUVIGNON BLANC TOURAINE 2023 <i>Baron de Ladoucette, Loire</i>	10.50		74.00
CHABLIS 2023 <i>Louis Latour, Burgund</i>		45.00	85.00
POUILLY FUMÉ 2023 <i>Baron de Ladoucette, Loire</i>	13.50	49.00	96.00
MERSAULT 2023 <i>Louis Latour, Burgund</i>			138.00
SANCERRE LA POUSSIE 2024 <i>Baron de Ladoucette, Loire</i>			92.00

Autres Regions

EPESES LA RÉPUBLIQUE 2024 <i>Patrick Fonjallaz, Lavaux</i>	9.50		69.00
PINOT GRIGIO 2024 <i>Ca' Bolani, Friaul</i>	7.50		53.00

VINS ROSÉS

ULTIMATE 2023 <i>Provence</i>	10.50	39.00	74.00
EAU DE PROVENCE BY PRIVATE WINE COLLECTION 2024 <i>Provence</i>	8.00		56.00

All prices are in CHF and include VAT. Information about allergens and ingredients is available upon request.

VINS ROUGES	1 DL	3.75 DL	7.5 DL
France			
SYRAH-CABERNET AUSSIÈRES ROUGE 2023 <i>Barons de Rothschild, Languedoc</i>	8.50		59.00
SANTENAY 2022 / 2021 <i>Louis Latour, Burgund</i>		49.00	90.00
CHÂTEAUNEUF-DU-PAPE 2022 <i>Domaine de l'Arnèsque, Rhonetal</i>	14.00		98.00
CHÂTEAU CAP DE FAUGÈRES 2018 / 2019 <i>Côtes de Castillon AC, Bordeaux</i>	12.00	42.00	82.00
CHÂTEAU SOLEIL 2016 <i>St-Emilion, Bordeaux</i>			92.00
ECHO DE LYNCH-BAGES 2022 <i>Pauillac, Bordeaux</i>			129.00
BOURGOGNE GAMAY 2023 <i>Louis Latour, Bourgogne</i>	9.50		69.00
Autres Regions			
NOBLER BLAUER 2023 <i>Nadine Saxer, Zürich</i>	10.50		74.00
CARMELO RODERO 2023 <i>Bodegas Roderio, Ribera del Duero</i>	9.50		69.00
AMARONE <i>Alfabeto 2019/2020, Della Valpolicella, cantina soc. Valpantena</i>	12.50	45.00	87.00

L'EAU MINÉRALE ET LES BOISSONS GAZEUSES

ALLEGRA 50 CL	7.50
PASSUGER 50CL	7.50
COCA COLA, ZERO 33CL	7.00
FUSETEA LEMON 33CL	7.00
MÖHL SÜSSMOST 33CL	7.00
MÖHL SHORLEY 33CL	7.00
RIVELLA 33CL	5.50
SAN BITTER 10CL	6.50
SCHWEPPE'S GINGER ALE 20CL	7.00
KINLEY TONIC 20CL	7.00

In addition to our menu, we are happy to serve you fresh Zurich tap water, either still or sparkling.

For our service (including service staff, glasses, dishwashing, etc.), we charge the following prices:

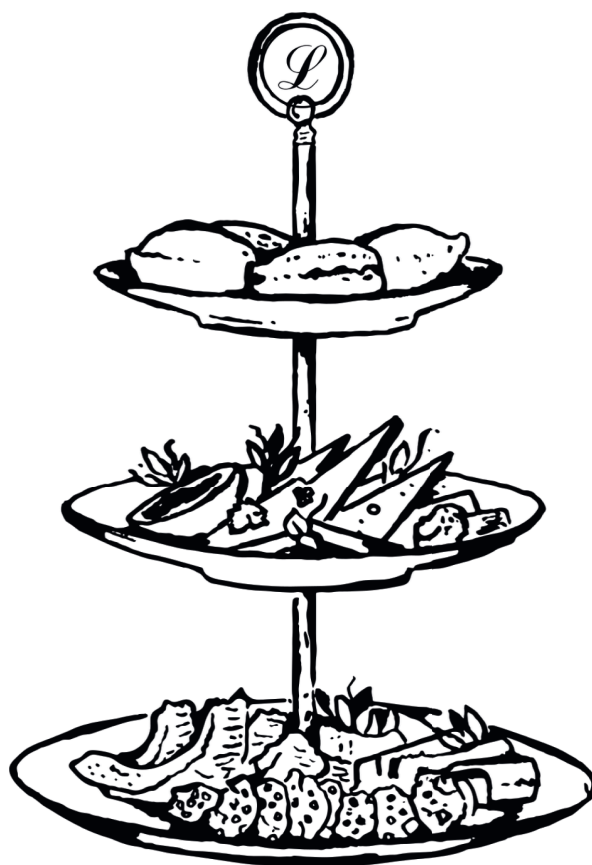
LOUIS WASSER 50CL / 100CL	5.50/7.50
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Petit-déjeuner

CHEZ LOUIS

• Every Saturday & Sunday from 10:00 a.m. •



ETAGÈRE FOR 2 PEOPLE

2 croissants, 4 bread rolls, and 2 slices of braided bread (Zopf), jam, hazelnut spread, butter, assorted cheeses and cold cuts, Bircher muesli in a jar, cottage cheese, smoked salmon rosettes, 4 macarons, and for each person: 1 juice, 1 hot drink, and 1 Prosecco

Price per person 32.00

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BREAKFAST MENU

PANCAKES

<i>nature with maple syrup</i>	18.00
<i>with berries and maple syrup</i>	21.50
<i>with chocolate sauce and sprinkles</i>	22.00

SLICED VEAL 'ZURICH STYLE'

<i>with rösti and creamy mushroom sauce</i>	45.00
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HOMEMADE QUICHE LORRAINE

<i>with salad</i>	25.00
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OMELETTE AUX CHAMPIGNONS

<i>Mushroom omelet, warm vegetable salad, chives</i>	26.00
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RÖSTI

<i>topped with cheese, bacon, and 2 fried eggs</i>	32.00
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SIDES AND SINGLES

<i>Half Rösti</i>	10.00
<i>Bircher Muesli and Granola</i>	8.00
<i>1 fried egg</i>	3.00
<i>Portion of vegetables</i>	7.50
<i>Salad with house dressing</i>	12.00
<i>Slice of Zopf</i>	2.50
<i>Croissant</i>	3.50
<i>bread roll</i>	2.00
<i>Butter & jam</i>	8.00
<i>6 Assorted Macarons</i>	10.00
<i>1 dl "Deutz" Champagne, brut Classic</i>	17.00

LES DOUCEURS DE CHEZ LOUIS

<i>Crème Brûlée</i>	10.00
<i>Sweets from the display case</i>	12.00
<i>Tarte Tatin & Vanilla Ice Cream</i>	13.50