



LOUIS



BRASSERIE



WELCOME TO BRASSERIE LOUIS

In the heart of Zurich's Niederdorf, we combine French charm with urban flair. Our elegant, Art Deco-style brasserie invites you to linger – whether for a relaxed lunch, a glass of wine, or a festive dinner. On the sunny terrace, you can enjoy the lively atmosphere of the old town while we spoil you with classics such as moules et frites, tartare royale, or the legendary entrecôte Café de Paris. And on weekends, our charming breakfast menu awaits you – the perfect start to an enjoyable day.

At Louis, you will experience brasserie joy that comes from the heart.

STARTERS

GOAT CHEESE GRATINATED WITH HONEY MARINATED YOUNG CRESS <i>with pomegranate</i>	16.00
ESCARGOT <i>(6 pieces/12 pieces)</i>	19.50 / 38.00
OYSTERS FINES DE CLAIRES N°3 <i>(1 piece/6 pieces)</i>	5.50 / 31.00
SMOKED SALMON TARTARE <i>with brioche toast, cream horseradish, and marinated young cress</i>	
<i>Small 60g</i>	18.00
<i>Large 120g</i>	26.00
<i>Thin French fries</i>	+7.00
TATARE DE BŒUF	
<i>Small 70g</i>	22.00
<i>Large 140g</i>	34.00
<i>Cognac, whiskey, or calvados</i>	+5.00
<i>Allumettes fries</i>	+7.00
<i>gratinated with Café de Paris</i>	+5.00
HOMEMADE QUICHE LORRAINE <i>with green salad</i>	25.00

SALADS

SMALL GREEN SALAD	12.00
CAESAR SALAD <i>fried chicken breast cubes</i>	24.00 +8.00
AUTUMN LOUIS-SALAD <i>with cherry tomatoes, julienned carrots, cucumbers, caramelized walnuts and croutons</i>	
<i>Small</i>	16.00
<i>Large</i>	24.00
<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
CLASSIC ONION SOUP AU GRATIN <i>with croûtons</i>	14.00
LOBSTER BISQUE <i>with cream topping and croûtons</i>	16.50

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
« ASPERGES » <i>Asparagus, white wine stock, spring onions, wild garlic, parsley, chives</i>	39.00
« PROVENÇALE » <i>White wine, olive oil, grilled vegetables, sun-dried tomatoes, herbs, Noilly Prat</i>	39.00

FISH · SEAFOOD

BOUILLABAISSSE <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>gratiniert, mit pommes allumettes</i>	49.00
TINA BURGER <i>homemade from 100% beef, served with julienne fries and coleslaw</i>	38.00
SLICED VEAL 'ZURICH STYLE' <i>with Rösti 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

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 2023 <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 2024 <i>Baron de Ladoucette, Loire</i>	13.50	49.00	96.00
MERSAULT 2024 <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 2024 <i>Provence</i>	10.50	39.00	74.00
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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 2024 <i>Domaine de l'Arnèsque, Rhonetal</i>	14.00		98.00
CHÂTEAU CAP DE FAUGÈRES 2019 / 2018 <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 2024 <i>Bodegas Rodero, Ribera del Duero</i>	9.50		69.00
AMARONE <i>Alfabeto 2019/2022, 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	7.00
SAN BITTER 10CL	6.50
SCHWEPPE 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>	10.00
<i>Tarte Tatin & Vanilla Ice Cream</i>	13.50



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