



H O T E L | B R A S S E R I E

B R A S S E R I E
M E N U



H O T E L | B R A S S E R I E

À PARTAGER

ideal for sharing or enjoying on your own

TAPAS DISPLAY

▪ Cheese Specialities from JUMI	3 sorts	17
▪ Meat Specialities from JUMI	5 sorts	21
▪ Pickled vegetables		

SMALL BITES

▪ Beef tatare	3 sorts	35
▪ crispy salmon trout bites	5 sorts	50
▪ Celery purée		
▪ Pulled pork with cashew sauce		
▪ BBQ cauliflower		
▪ Beef cheek ragout		
▪ Beetroot risotto		
▪ Beef cheek ragout		

SIDES

▪ French fries	1 sort	3.5
▪ Brioche		
▪ Polenta sticks		
▪ Rösti croquettes		



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PETITES

Just a quick thing first

SOUP OF THE DAY 9.5

Our staff will be happy to inform you

 **PARSNIP SOUP** 12.5
Sesame | herb oil

 **BARRACUDA SALAD** 15.5
Lamb's lettuce | eggs | grapes | croutons | Barracuda salad dressing

 **SWEET POTATO SALAD** 14.5
Avocado | walnuts | herbs

 **BEETROOT RISOTTO** 21.5
Rocket salad | fried onions | Parmesan cheese

starter 21.5
main 33.5



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NOS CLASSIQUES

classic dishes, seasonally inspired

TATAR DE BOEUF 70gr 27
Pickled vegetables | quail egg | brioche 140gr 38

FISH & CHIPS small 29.5
Cod fillet | jalapeño-bacon mayonnaise | French fries large 36.5

MOULES ET BAGUETTE small 29
Mussels | herb cream sauce | garlic baguette large 36
Season: October – March

BARRACUDA BURGER 38
Brioche bun | pulled pork | cashew sauce | lemon-onion chutney | lettuce
peppers | kimchi | rösti croquettes

 **BARRACUDA VEGI BURGER** 34
Sesame bun | buckwheat patty | cashew sauce | lemon-onion chutney | lettuce
peppers | kimchi | rösti croquettes

STEAK FRITES 45
Beef entrecôte | herb butter | flower sprouts | kohlrabi | French fries
with sweet potato fries +2



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GRANDES

what the season has to offer

✓	BBQ CAULIFLOWER	29.5
	Fried rice with vegetables lime chili	
✓	VEGETABLES STEW WITH BELL PEPPER	29.5
	Carrots peppers celery bell pepper sweet potatoes	
	BRAISED LAMB SHANK	45
	Thyme jus creamed Savoy cabbage polenta	
	BEEF CHEEK RAGOUT	39
	Red wine sauce celery purée carrots	
	SEA BREAM FILLET	38
	Red pepper coulis flower sprouts polenta sticks	



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ALLERGENS AND INTOLERANCES

We will be happy to provide you with our menu including allergen information. Our staff can gladly advise you on allergens and foods that may cause intolerances.

FOOD DECLARATION

Beef, lamb and pork: Switzerland | Sea bream: France, Greece | Cod (crispy fish bites): Norway, Iceland | Mussels: France, Netherlands

Our bread comes from our in-house bakery in Aarau or from Switzerland.

PRICES

All prices are in Swiss francs and include VAT.



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DESSERT M E N U



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✓ WARM CRANBERRY & PEAR CRUMBLE CAKE 15
Lime sorbet

✓ PASSION FRUIT CRÈME BRÛLÉE 14.5
Coconut ice cream

✓ SPECULOOS PARFAIT 13
Marinated orange fillets

OUR HOMEMADE ICE CREAM & SORBETS

Scoop 4

✓ Vanilla | white iced coffee (lactose-free) | coconut ice cream

✓ Strawberry | chocolate | lime

with whipped cream + 2

DESSERT DISPLAY

from 3.5

Take a look at our wide selection

ALREADY FULL, BUT STILL IN THE MOOD FOR A SMALL TREAT?

Additional spoons can be ordered to share desserts:

- Thief's spoon
- Tasting spoon



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CRÉATIONS PERSONNELLES

combine according to your taste

DESSERT

Cranberry & pear crumble cake	9
Speculoos parfait	7

ICE CREAM

Scoop	4
Vanilla	
White iced coffee <small>lactosefree</small>	
Coconut	

SORBET

Scoop	4
Strawberry	
Chocolate	
Lime	

TOPPING

Chocolate sauce	3
Whipped cream	2



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