

# WINE

## SPARKLING WINE

	dl	btl
Moët & Chandon Brut Impérial*	18.-	120.-
Dom Pérignon Vintage		350.-
Vintage Rosé		650.-

\* Piscine, kir or flute

## WHITE WINE

	dl	btl
Chile, Chardonnay	6.-	39.-
Dardagny, Pinot Gris	6.60	43.-
Epesses, Clos du Boux	8.-	54.-
Dézaley, Chemin de Fer	11.50	72.-
Sauternes, Les Sables d'Or	13.-	50 cl 65.-

## ROSÉ WINE

	dl	btl
"Our favorite"	7.-	46.-
La Coupole Selection		

For other rosé wines, check out our wine list

## RED WINE

	dl	btl
Dardagny, Pinot Noir, Marc Ramu	6.90	46.-
Côtes du Rhône, "Our favorite"	6.50	42.-
Bordeaux, Château Loumelat	7.50	52.-
La Goulée de Cos d'Estournel	12.-	76.-
Château Cos d'Estournel	41.-	290.-

Bottle capacity

French wine 7,5 dl Swiss wine 7 dl

# BEER

## DRAFT BEER

	25 cl	50 cl
Carlsberg	6.-	11.-

## BOTTLED BEER

	33 cl
Erdinger, Adelscott, Guinness	7.-
Corona, Heineken	
Feldschlösschen (non-alcoholic)	7.-
Craft beer	8.-

LA COUPOLE  
CAFÉ RESTAURANT DEPUIS 1967

WINE BAR RESTAURANT

# TAPAS

AT THE BAR FROM 6 PM

## TAPAS CHF 9.-

Bacon with fresh mountain herbs  
Homemade smoked duck breast  
Duck terrine served with candied onions  
Rocket and tomato bruschetta  
Mini Margherita pizza  
Pan-fried chicken thighs  
Fried chicken thighs  
Provençale meatballs  
Smoked salmon pellets

## TAPAS ON TOAST CHF 9.-

Homemade Scottish smoked salmon  
Smoked salmon tartare  
Duck foie gras with candied figs  
Steak tartare

## TAPAS ON PLATE

	small	large
Scottish smoked salmon	22.-	36.-
Smoked salmon tartare	19.-	32.-
Duck foie gras with candied figs	24.-	36.-
Parma ham cured for 24 months	19.-	32.-
120 g steak tartare	22.-	
220 g hamburger (100% pure beef, bacon, eggs, onions, tomatoes, served with homemade French fries)		27.-
220 g cheeseburger (100% pure beef, bacon, eggs, onions, tomatoes, cheese, served with homemade French fries)		28.-
The Gourmet (Smoked duck, duck foie gras, salmon tartare and steak tartare)		49.-
Trio of mini cheeseburgers		13.-
Tapas "of the day" assortment		29.-

# OPENING HOURS

FROM MONDAY  
TO FRIDAY  
7.45 AM TO MIDNIGHT

SATURDAY  
8.30 AM TO MIDNIGHT

# EVERY EVENING

CHINESE FONDUE  
WITH ITS 7 SAUCES

Homemade French fries

Thin raw beef slices to be dipped  
in hot bouillon

MINIMUM 2 PEOPLE  
(CHF 49.- PER PERSON)

# WELCOMING (STARTERS)

Seasonal soup

Mixed salad

Chicory salad

Rocket with Grana Padano cheese shavings

Button mushroom carpaccio

Homemade duck terrine

Grilled vegetables

# EXTRA (STARTERS)

CHF 7.-

Chicory with Roquefort cheese

Smoked salmon tartare

Marinate Scottish salmon

Féra soufflé with its tomato  
and lemon butter sauce

Smoked duck breast

Parma ham cured for 24 months

CHF 14.-

Duck foie gras with candied figs

Scottish smoked salmon

CHF 17.-

(only served in the evening)

Black Tiger shrimps

Pan-fried duck foie gras with cider vinegar

# SIDE DISH

with your entree

CHF 5.-

Rösti (approx. 20 minutes),  
steam potatoes, French fries,  
ratatouille, leaf spinach, rice

# ENTREES

## CHF 49.-

The price  
of our entrees  
includes a starter  
or extra with  
a supplement

Fillet of perch  
from the Lake of Geneva  
with lemon butter  
Homemade French fries

Our fishermen guarantee quality and freshness

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Beef "Tagliata"  
Rocket and balsamic vinegar  
Homemade French fries

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Entrecôte with  
Coupole butter  
Homemade French fries  
200 g grilled entrecôte with La Coupole butter

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Steak tartare  
Homemade French fries,  
Seasoned toasted bread

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Milanese escalope  
Thin breaded veal escalope, rocket, tomatoes,  
olive oil and balsamic vinegar

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Zurich style slices of veal  
Rösti (approx. 20 minutes)

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The Gourmet  
Duck foie gras, smoked duck breast,  
salmon tartare, steak tartare

# FOR 2 PEOPLE

Grilled entrecôte  
Homemade French fries and leaf spinach

CHF 56.- PER PERSON

Spit-roasted chicken from Bresse  
Homemade French fries and leaf spinach

Order in advance: 90 minutes cooking time

CHF 56.- PER PERSON

# DESSERTS

CHF 11.-

Chocolate truffé

Vacherin

Vanilla, strawberry

Panna cotta

chocolate or raspberry coulis

Soufflé glacé

with Cointreau

Tiramisù

Iced nougat

Raspberry coulis

Crème brûlée

Neapolitan Cassata

Vanilla, raspberry, pistachio  
and candied fruits

Chocolate fondant with vanilla ice cream

12.-

Coupe Colonel Lemon sorbet, Vodka

14.-

Coupe Danemark Vanilla ice cream,  
chocolate sauce, whipped cream

14.-

Coupe Général Vanilla ice cream, Whisky

14.-

Coupe Valaisanne Pear ice cream, Williamine

14.-

Ice cream and sorbet scoop

4.-

Whipped cream

2.-

WINE on the other side →