

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.-

LA COUPOLE
CAFÉ RESTAURANT DEPUIS 1967

WINE AND COCKTAIL MENU

SPIRITS

40/43 degrees

2,5 cl 4 cl

ARMAGNAC

Larressingle VSOP	14.-	19.-
Ch. Laubade prestigious vintage	19.-	32.-

CALVADOS

Fine Calvados Père Magloire	12.-	18.-
Père Magloire XO double distillation	16.-	19.-

COGNAC

Martell	13.-	18.-
Hennessy Fine de Cognac	16.-	19.-
Hennessy XO	25.-	35.-
Hennessy Paradis	55.-	85.-
Rémy Martin VSOP	16.-	19.-

DISTILLED FROM FRUITS

Abricotine	12.-	16.-
Wild raspberry	12.-	18.-
Grappa di Barolo	12.-	16.-
Grappa Nonino	12.-	16.-

40/43 degrees

4 cl btl

GIN

Bombay Sapphire	15.-	160.-
Gordon's	15.-	160.-
Tanqueray	15.-	160.-

TEQUILA

White tequila	15.-	160.-
---------------	------	-------

RUM

Bacardi Light Dry	16.-	160.-
Havana Club	16.-	160.-
Myer's	16.-	160.-

VODKA

Absolut, Sweden	16.-	160.-
Moskovskaya, Russia	16.-	160.-
Stolichnaya, Russia	16.-	160.-
Wyborowa, Poland	16.-	160.-

2,5 cl

4 cl

Kirsch	12.-	16.-
Mirabelle plum	12.-	16.-
Old plum	12.-	16.-
Williamine	12.-	16.-

LIQUEURS

30/35 degrees

2,5 cl 4 cl

Amaretto di Saronno	12.-	16.-
Apricot Brandy	12.-	16.-
Averna	9.-	14.-
Benedictine	12.-	16.-
Cherry Heering	12.-	16.-
Crème de cacao	12.-	16.-
Drambuie	12.-	16.-
Grand Marnier	12.-	16.-
Café Kahlua	12.-	16.-
Raspberry liqueur	12.-	16.-
Manzana	9.-	14.-
Get 27	12.-	16.-
Southern Comfort	12.-	16.-

30/35 degrees

2,5 cl 4 cl

Anisette Marie Brizard	12.-	16.-
Baileys Cream	12.-	16.-
Yellow Chartreuse	13.-	17.-
Green Chartreuse - 55°	14.-	18.-
Cointreau	12.-	16.-
Blackcurrant liqueur	12.-	16.-
Fernet Branca	12.-	16.-
Limoncello	8.-	
Strawberry liqueur	12.-	16.-
Malibu	12.-	16.-
Peach Brandy	12.-	16.-
Sambuca	9.-	14.-
William pear liqueur	12.-	16.-

COCKTAILS

AND

WINE

MENU

OPENING
HOURS

FROM MONDAY
TO FRIDAY
7.45 AM TO MIDNIGHT

SATURDAY
8.30 AM TO MIDNIGHT

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" La Coupole Selection	7.-	46.-

For other rosé wines, check out our wine list

RED WINE

	dl	btl
Dardagny, Pinot Noir, M. 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.-

APERITIFS

16/30 degrees	4 cl	16/30 degrees	4 cl
Campari	8.-	Punt e Mes	8.-
Martini (white or red)	8.-	½ Ricard	5.-
½ Pastis	5.-	Ricard	8.-
Pastis	8.-	Sherry Tio Pepe	8.-
Porto (white or red)	8.-	Sherry Dry Sack	8.-
Porto (20 years)	15.-	Suze	8.-

COCKTAILS

APERITIF

Americano 6 cl	12.-	Manhattan 8 cl	19.-
Red Martini, Campari, Angostura		Bourbon, red Martini, Angostura	
Bloody Mary 20 cl	18.-	Margarita 8 cl	18.-
Vodka, seasoned tomato juice		Tequila, Cointreau, lemon juice	
Champagne cocktail 10 cl	19.-	Negroni 8 cl	18.-
Champagne, Cognac, Angostura, sugar in pieces		Gin, Campari, Punt e Mes	
Dry Martini 8 cl	18.-	Pimm's n° 1 20 cl	18.-
Gin, Noilly Prat, olive		Pimm's, orange, lemon, apple, fresh mint, cucumber, lemonade	
Garibaldi 20 cl	12.-	Vodkatini 8 cl	18.-
Campari, freshly squeezed orange		Vodka, Noilly Prat, olive	
Kir Royal 10 cl	19.-	Whisky Sour 8 cl	19.-
Champagne, blackcurrant liqueur		Whisky, sugar syrup, lemon juice	

LONG DRINK

Cuba libre 29 cl	18.-	Planter's punch 30 cl	19.-
White rum, Coca-Cola		White and brown rum, mix of fruit nectars	
Gin Fizz 20 cl	18.-	Screwdriver 20 cl	18.-
Gin, lemon juice, sugar syrup, soda water		Vodka, orange juice	
Mojito 25 cl	18.-		
White rum, lime, sugar, fresh mint, Perrier			

AFTER DINNER

Alexander 12 cl	18.-	Irish coffee 18 cl	19.-
Cognac, crème de cacao, fresh cream		Irish Whisky, coffee, fresh cream	
Bacardi cocktail 8 cl	18.-	Kaipiroska 8 cl	18.-
Bacardi light dry, lemon juice, grenadine syrup		Vodka, lime juice, sugar	
Black russian 8 cl	18.-	Piña Colada 30 cl	18.-
Vodka, coffee liqueur		Brown rum, coconut milk, pineapple nectar	
Caipirinha 8 cl	18.-	Sex on the beach 30 cl	18.-
Cachaça, lime juice, sugar		Vodka, peach syrup, orange juice, cranberry nectar	
Cosmopolitan 6 cl	18.-	Side car 8 cl	18.-
Vodka, Triple Sec, lime, cranberry nectar		Cognac, Cointreau, lemon juice	
Daiquiri 8 cl	19.-	Spritz 25 cl	13.-
White rum, lemon juice, sugar syrup		Prosecco, Aperol	
Hugo 25 cl	13.-		
Prosecco, elderflower liqueur			

NON-ALCOHOLIC 25 cl 14.-

Bora-Bora Cranberry nectar, lemon juice, passion fruit nectar		Tropical night Guava, mango and passion fruit nectar	
Chantaco Orange and lemon juice, grapefruit and pineapple nectar, grenadine syrup		Virgin mojito Mojito syrup, fresh mint, Sprite	
Portofino Mango and pineapple nectar, bitter Lemon, mint syrup		Virgin Piña Colada Pineapple nectar, coconut milk	
Sunset Guava and grapefruit nectar, grenadine syrup, Tonic Water		Virgin cucumber Fresh mint, lime, cucumber, Ginger Ale	

WHISKIES

BLENDÉD

40/43 degrees

4 cl btl

BRAND WHISKIES

Ballantine's	16.- 160.-
Dewar's White Label	16.- 160.-
Famous Grouse	16.- 160.-
J&B	16.- 160.-
Johnnie Walker Red Label	16.- 160.-

OLD WHISKIES

Chivas Regal	18.- 190.-
Haig Dimple	18.- 190.-
Johnnie Walker Black Label	18.- 190.-

40/43 degrees

4 cl btl

CANADIAN WHISKY

Canadian Club	16.- 160.-
---------------	------------

IRISH WHISKEY

John Jameson	16.- 160.-
--------------	------------

BOURBON & TENNESSEE

Four Roses	28.- 195.-
Jack Daniels	28.- 190.-

SINGLE MALT

40/43 degrees

4 cl btl

HIGHLANDS

Cardhu 12 years	18.- 190.-
Glenfiddich 8 years	18.- 190.-
Glenlivet 12 years	18.- 190.-
Glenmorangie 18 years	25.- 270.-
Highland Park 12 years	18.- 190.-
Knockando 12 years	18.- 190.-
Macallan 12 years	18.- 190.-
Macallan 18 years	41.- 640.-

ISLE OF SKYE

Talisker 10 years	21.- 230.-
-------------------	------------

SIDES

Minerals

3.-

40/43 degrees

4 cl btl

ISLE OF JURA

Isle of Jura 10 years	18.- 190.-
-----------------------	------------

ISLAY

Lagavulin 16 years	18.- 190.-
Laphroaig 10 years	18.- 190.-

LOWLANDS

Glenkinchie 10 years	21.- 230.-
Springbank 10 years	21.- 230.-

SOFT DRINKS

Mineral waters, lemonades, fruit juice, milky drinks, coffee and herbal tea 8.-

2 dl glass of your choice: 6.40
Milk, fruit nectar, sparkling water, still water

MODERATE PRICE DRINKS (according to the cantonal law)

Milk or pineapple nectar 20 cl	3.50
Still or sparkling water 30 cl	3.-

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

Beef "Tagliata"
Rocket and balsamic vinegar
Homemade French fries

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

Steak tartare
Homemade French fries,
Seasoned toasted bread

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

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

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 →