

# WINE

## SPARKLING WINE

	dl	btl
Champagne Brut*	18.-	120.-
Coupole's selection Prosecco superiore Brut	12.-	80.-

\* Piscine, kir or flute

## WHITE WINE

	dl	btl
Chile, Chardonnay	6.50	39.-
Dardagny, Pinot Gris	6.90	44.-
Epresses, Clos du Boux	8.-	54.-
Dézaley, Chemin de Fer	12.-	72.-
Sauternes, Les Sables d'Or	13.-	5 dl 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, 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	42.-	290.-

Bottle capacity

French wine	7,5 dl	Swiss wine	7 dl
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# BEER

## DRAFT BEER

	25 cl	50 cl
Carlsberg	6.-	11.-

## BOTTLED BEER

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

LA COUPOLE  
CAFÉ RESTAURANT DEPUIS 1967

WINE BAR RESTAURANT

# TAPAS

FROM 6 PM

## TAPAS CHF 11.-

- Bacon with fresh mountain herbs
- Homemade smoked duck breast
- Duck terrine served with caramelized onions
- Arugula and tomato bruschetta
- Mini Margherita pizza
- Pan-fried chicken thighs
- Fried chicken thighs
- Provençale meatballs

## TAPAS ON TOAST CHF 11.-

- Homemade Scottish smoked salmon
- Raw and smoked salmon tartare
- Duck foie gras with candied figs
- Steak tartare

## TAPAS ON PLATE

	small	large
Homemade Scottish smoked salmon	23.-	36.-
Raw and smoked salmon tartare	23.-	36.-
Duck foie gras with candied figs	26.-	38.-
Parma ham cured for 24 months	22.-	34.-
120 g steak tartare	23.-	
220 g hamburger (100% pure beef, bacon, eggs, onions, tomatoes, served with homemade French fries)		28.-
220 g cheeseburger (100% pure beef, bacon, eggs, onions, tomatoes, cheese, served with homemade French fries)		29.-
The Gourmet (Smoked duck, duck foie gras, salmon tartare and steak tartare)		52.-
Trio of mini cheeseburgers		13.-

# 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 dip  
in hot bouillon

2 PERSONS MINIMUM  
(CHF 52.- PER PERSON)

## WELCOMING STARTERS

Seasonal soup  
Mixed salad  
Chicory salad  
Arugula with Grana Padano shavings  
Button mushroom carpaccio  
Homemade duck terrine  
Grilled vegetables

## EXTRA STARTERS

CHF 7.-

Chicory with Roquefort cheese  
Raw and smoked salmon tartare  
Marinated Scottish salmon  
Féra soufflé with its tomato and lemon butter sauce  
Homemade smoked duck breast  
24-month aged Parma ham

CHF 16.-

Duck foie gras with candied figs  
Scottish smoked salmon

CHF 19.-

(evening only)

Black Tiger shrimps  
Pan-fried duck foie gras with cider vinegar

## SIDE DISH

with your meal

CHF 5.-

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

Our menus include a welcoming starter or an extra starter

## MENUS CHF 52.-

Perch fillets from Lake Geneva with lemon butter  
Homemade French fries  
Our fishermen guarantee quality and freshness

Beef "Tagliata"  
Arugula and balsamic vinegar  
Homemade French fries

Beef tenderloin with Coupole butter  
Homemade French fries  
200g of tender and flavorful meat smothered in La Coupole butter

Steak tartare  
Homemade French fries,  
Seasoned toasted bread (our specialty)

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

Zurich style veal slices  
Rösti (approx. 20 minutes)

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

## FOR 2 PERSONS

Grilled ribeye  
Homemade French fries and spinach leaves

CHF 58.- PER PERSON

Spit-roasted Bresse chicken  
Homemade French fries and spinach leaves

Order in advance: 90 minutes cooking time

CHF 58.- PER PERSON

## DESSERTS

CHF 13.-

Apple pie with Vanilla (14.-)

Panna cotta chocolate or raspberry coulis

Tiramisù

Crème brûlée

Iced coffee

Chocolate fondant with vanilla ice cream

Coupe Colonel Lemon sorbet, Vodka

Coupe Danemark Vanilla ice cream, chocolate sauce, whipped cream

Coupe Général Vanilla ice cream, Whisky

Coupe Valaisanne Pear ice cream, Williamine

Ice cream and sorbet Scoop

Whipped cream

Vacherin  
Vanilla-strawberry

Iced soufflé with Cointreau

Iced nougat  
Raspberry coulis

Neapolitan Cassata  
Vanilla ice cream log, raspberry, pistachio and candied fruits

14.-

14.-

14.-

14.-

14.-

14.-

4.50

2.-