

The brasserie's kitchen is part of the french heritage.  
it is the culinary art of our grandmothers,  
the memory of the french province, which we at LIPP  
would like to keep alive

From sauerkraut Alsace-style to the famous fish soup,  
from the freshest seafood platter to tender meats  
and mussels from Bouchot

So many different flavours you will find, appreciate and enjoy at  
Brasserie Lipp

## Seafood platters

### **Le Plateau de l'Ecailler**

« Classic »

Selection of 25 fresh oysters, « Fines & Speciales des Claire »

129.00

«Royal»

Selection of 25 fresh oysters, specially selected by our ecailler A must for all  
oyster lovers

169.00

### **Plateau du Mareyeur** 75.00

2 speciale de Claires No4, 2 fine de Claires No3, 3 papillons, periwinkles,  
buccin-whelk, 2 palourdes, 2 mussels, 3 wild prawns and brown shrimps

### **Plateau de crustacés et coquillages cuits** 139.00

½ lobster, 1 edible crab, periwinkles, buccin-whelk, 6 wild prawns, brown shrimps  
2 langoustines and mussels

### **Plateau „Lipp“** 159.00

6 fine de Claires No 1, 3 speciale de Claires No2 et No4, 4 papillons, 4 amandes,  
periwinkles, buccin-whelk, 4 palourdes, 6 wild prawns, brown shrimps,  
½ lobster and mussels

### **Plateau „Royale Lipp“** 299.00

6 fine de Claires No 1, 6 speciale de Claires No2 et No4, 2 gillardeau, 4 ostra regal,  
6 amandes, periwinkles, buccin-whelk, 6 palourdes, mussels, 8 wild prawns,  
brown shrimps, 1 lobster, 2 langoustines

### **Plateau „Imperial Lipp“** 399.00

6 fine de Claires No1, 6 speciale de Claires No2 et No4, 2 gillardeau, 6 ostra regal,  
t6 amandes, periwinkles, buccin-whelk, 8 palourdes, mussels, 10 wild prawns,  
brown shrimps, 1 lobster, 6 langoustines and 1 edible crab

Cuisine continue  
lundi a jeudi de 11.30 a 23.30  
vendredi et samedi 11.30 a 00.30  
dimanche de 12.00 a 22.30

## The Oysters

<i><b>Fine de claires No1</b></i>	<i>par pièce</i>	8.00
<i><b>Fine de claires No3</b></i>	<i>par pièce</i>	6.00
<i><b>Spécial de claires No2</b></i>	<i>par pièce</i>	6.50
<i><b>Spécial de claires No4</b></i>	<i>par pièce</i>	5.50
<i><b>Papillon</b></i>	<i>par pièce</i>	3.50
<i><b>Tsarskaya No2</b></i>	<i>par pièce</i>	9.00
<i><b>Ostra Regal</b></i>	<i>par pièce</i>	9.00
<i><b>Gillardeau</b></i>	<i>par pièce</i>	13.00
<i><b>Huîtres sauvages Hollandaises</b></i>	<i>par pièce</i>	9.00

<i><b>Austern Rockefeller Art</b></i>	21.00
3 Fines de claires No3 gratinated with a light spicy spinach and spring onion crust	

***Assiette dégustation „Royale“*** 39.00  
1 Fine de Claires No1 & No3, 1 speciale de Claires No2 & No4, 1 papillon, 1 glass Champagne

***Assiette dégustation „Classique“*** 29.00  
1 Fine de Claires No1 & No3, 1 speciale de Claires No2 & No4, 1 papillon, 1 glass of white wine

## Shell-fish & seafood cold

<i><b>Demi homard</b></i>		49.00
Half cold lobster		
<i><b>Langoustines fraîches</b></i>	3 pièces	36.00
Fresh langoustines with mayonnaise		
<i><b>Tourteau entier</b></i>	par 100g	8.00
Whole crab (depending on catch, 600g - 800g)		
<i><b>Bouquet de crevettes sauvages</b></i>	6 pièces	36.00
Wild prawns tserved with mayonnaise		
<i><b>Crevettes grises</b></i>	100g	19.00
Small brown shrimps (unpeeled)		
<i><b>Bulots</b></i>	200g	18.00
Buccin-Whelks		
<i><b>Bigorneaux</b></i>	200g	16.00
Rough periwinkles		
<i><b>Palourdes</b></i>	200g	18.00
Venus clams		
<i><b>Amandes</b></i>	6 pièces	16.00
Cockles		

### Tartar's

	1/2	1/1
<i><b>Salmon tatar with sour cream, lettuce and hazelnut vinaigrette</b></i>	29.00	39.00
<i><b>Beefsteak tatar with cognac Crispy bacon, lettuce and caesar dressing</b></i>	29.00	39.00
<i><b>Tuna tatar with avocado and coriander</b></i>	29.00	39.00

## Cold & warm starters

***Bol de salade verte, tomates cerise et ciboulette*** 12.00  
Green salad with cherry tomatoes, french dressing or italian dressing

***Bol de salade Lipp*** 14.00  
Leaf salad, vegetables, mushrooms and boiled egg

***Poireau vinaigrette et oeuf mimosa*** 14.00  
Lukewarm leek served with egg mimosa

***Salade Lyonnaise aux foies de volaille (CH)*** 22.00  
Lyonnaise salad with suted chicken liver

***L'assiette de hors d'aeuvres*** 39.00

Small plate of „Hors d'aeuvres LIPP“

Pink shrimps, egg mimosa, beef tatar, smoked salmon, wild mushroom salad, lukewarm leek and duck liver terrine

***Saumon fumé d'Ecosse et toasts*** 19.00  
Shrimps with cocktail sauce served with toasted bread and butter

***Saumon fumé d'Ecosse et toasts*** 27.00 37.00  
Smoked Scottish salmon served with horseradish and toasted bread with butter

***Dorade Royale et coquillages marinés au citron vert et à l'aneth*** 26.00  
Royal seabream marinated wit lemon, olive oil and dill served with cockles

***Avocat à la vinaigrette*** 16.00 19.00  
with mushrooms 18.00 22.00  
with shrimps 19.00 23.00

***Artichaut à la vinaigrette aux fines herbes*** 21.00  
Artichokes with a fresh herbs vinaigrette sauce

***Terrine de foie gras de canard Chutney des figues et salade*** 29.00 39.00  
Duck liver terrine served with chutney, salad and toasted bread

***salade norvégienne de crabe royale*** 36.00

Norwegian royal crab salad

Mango, tomato, avocado, honey vinaigrette, coriander

***Omelette aux herbes*** 18.00  
Herb omelette with crispy heart lettuce

***Salade Celleri et crabe*** 26.00  
celleri and crab salad with mayonnaise

## Potages & Entrées chaudes

***Soupe de poissons faron LIPP*** 13.00 19.00  
Fish soup wit sauce rouille and croûtons

***Soupe a l'oignon gratinee*** 11.00  
Traditional french onion soup gratinated with Gruyère cheese

***Escargots (FR), heure d'ail et persil*** 6 pièces 23.00  
Snails with garlic herb butter 12 pièces 42.00

***Os à moelle*** 18.00  
Marrow-bone served toasted bread

## La mer chez Lipp

### ***Moules «façon Lipp» prepared in a light creamy broth***

<b><i>Assiette de moules</i></b>	250g	19.50
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Starters		

<b><i>Petit pot de moules</i></b>	550g	37.00
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Main course for one served with French fries		

<b><i>Grand pot de moules</i></b>	900g	49.00
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Main course for two served with French fries		

<b><i>Sole d'Atlantique grillée ou meunière</i></b>	par 100g	19.90
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Served with boiled potatoes or rice and spinach or vegetables depending on the catch the sole is between 300 and 400 g		

<b><i>Filet de cabillaud en aioli</i></b>		
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<b><i>Légumes de saison et pomme vapeur</i></b>		39.00
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Codfish with steamed vegetables served with steamed vegetables and potato		

<b><i>Ombre chevalier en ravigote de lentilles vertes, purée de carotte, courgette et fenouil</i></b>		45.00
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Golden trout with vinaigrette of green lentils, pickles, mashed carrots grilled zucchini and fenel		

<b><i>Poêlée de crevettes géantes en persillade de tomate et piment doux nouilles fraîches et sauce Américaine</i></b>		42.00
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Prawns with noodles and sauce american		

<b><i>Ossobucco de lotte braisé à la tomate courgette, basilic et beurre citron</i></b>		47.00
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Monkfish ossobucco in a tapenade of black olives, mussels, sauted spring vegetables and cherry tomatoes Coulis		

<b><i>Homard Canadien à la plancha, beurre aux herbes et citron</i></b>	56.00	95.00
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Grilled Canadian lobster with herb butter and lemon served with a side dish of your choice		

<b><i>Cassrole du Pêcheur</i></b>		59.00
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Pot au feu fisherman style, fresh fish filets, scampi, scallopp, mussels and langoustine in a saffron flavoured fish broth with fennel and tomato strips served with boiled potatoes, sauce rouille and garlic bread		

## Plats Végétariens

<b><i>Linguine à la crème, champignons, laitue, côte de blette et courgette</i></b>	26.00
Linguine on a mushroom cream sauce with salad, zucchini and chard	
<b><i>Risotto carnaroli de potiron, œuf poché, mesclun et vieux parmesan</i></b>	28.00
Punkinrisotto with poached egg, green herb salad and parmesan cheese	

## Plats ravigotants et choucroute

<b><i>Saucisson pistaché de Cheseaux (CH)</i></b>	29.00	37.00
Saucisson with pistacchio nuts served on a bed of lentils with Meaux mustard		
<b><i>Rognons de veau pôelés (CH)</i></b>	39.00	
Fried calfs kidneys with Meaux mustard sauce served with noodles and seasonal vegetables		
<b><i>Francfort (CH) Lipp sur choucroute (la paire)</i></b>	23.00	
Sauerkraut frankfourters served with boiled potatoes		
<b><i>Choucroute petite (CH)</i></b>	34.00	
Small Sauerkraut with smoked bacon, sausages and pistacchio nuts		
<b><i>Chocroute classique (CH)</i></b>	44.00	
Classic Sauerkraut Pork scrag, smoked bacon, marrow-bown, saucisson with pistachio nuts and LIPP frankfourter		
<b><i>Chocroute de la mer</i></b>	55.00	
Ocean Sauerkraut Salmon, scallop, pikeperch, tiger prawn, mussels, langoustine, grilled bacon served with white wine sauce		

## Viandes et volailles

<b><i>Paillard de veau grillé</i></b>	140g	43.00
Grilled thin escalope of veal served with french fries and vegetables		
<b><i>Entrecôte Café de Paris Frites</i></b>	220g	49.00
Sirloin steak Café de Paris served with french fries and vegetables		
<b><i>Filet de bœuf au poivre sauce cognac et pommes purée</i></b>	200g	59.00
Grilled pepper filet steak served with potato gratin and green beans		
<b><i>Escalope de veau viennoise (CH)</i></b>	47.00	
Viennese escalope veal served with French fries and vegetables		
<b><i>Demi-poulet fermier désossé et rôti, thym, citron, légumes au four, tomate et orzo (CH)</i></b>	44.00	
Boneless half chicken with thyme, lemon, baked vegetables, tomatoes and orzo rice		
<b><i>Cuisse de canard confite, pommes grenailles, carotte et kou sautés, jus a la creme de Cassis (FR)</i></b>	47.00	
Duck confit with potatos, carrots, savoy and cassis sauce		

### **Meat declaration**

Beef / Swiss / Australia  
Pork / Swiss  
Lamb / Swiss  
Poultry / Swiss / French

## Les suggestions de saison

***Euf en meurette, pain grillé, lardons,  
champignons de Paris, sauce vin rouge*** **16.00**  
Two boiled eggs with toast, bacon and mushrooms on red wine sauce

***Salade d'endives aux noix  
poire et roquefort*** **16.00**  
Endive salad with walnuts, pear and Roquefort

***Salade tiède de lentilles vertes  
lard paysan et oeuf mollet*** **18.00**  
Lukewarm lentil salad with speck (CH) and a boiled egg

***Velouté de fenouil, poireaux et céleri*** **11.00**  
Crème soup with fennel, leek and celery

***Filet de barbue, crème de coquillages  
et choucroute de fenouil*** **39.00**  
Fillet of brill on a mussel cream sauce with fennel herb cabbage

***Tête et langue de veau, sauce ravigote  
pommes natures, carottes et oeuf cuit dur*** **39.00**  
Calf's head and tongue- with herb dressing, boiled potatoes  
Carrots and a boiled egg

***Blanquette de volaille, riz pilaf*** **39.00**  
Poultry Blanquette served with pilafreis

***Émincé de veau à la Zurichoise*** **52.00**  
Zurich veal slices and veal kidney with mushroom cream sauce and rösti (CH)

***Boeuf Bouilli, os à moelle, sauce raifort***

39.00

Tafelspitz mit Markknochen, Gemüse und Salzkartoffeln  
dazu Apfel-Meerrettichschaum CH