

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

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

Tartar's

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

Cold & warm starters

<i>Bol de salade verte, tomates cerise et ciboulette</i>	12.00
Green salad with cherry tomatoes, french dressing or italian dressing	
<i>Bol de salade Lipp</i>	14.00
Leaf salad, vegetables, mushrooms and boiled egg	
<i>Poireau vinaigrette et oeuf mimosa</i>	14.00
Lukewarm leek served with egg mimosa	
<i>Salade Lyonnaise aux foies de volaille (CH)</i>	22.00
Lyonnaise salad with suted chicken liver	

<i>L'assiette de hors d'œuvres</i>	39.00
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Small plate of „Hors d'œuvres LIPP“

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

<i>Saumon fumé d'Ecosse et toasts</i>	19.00
Shrimps with cocktail sauce served with toasted bread and butter	

<i>Saumon fumé d'Ecosse et toasts</i>	27.00	37.00
Smoked Scottish salmon served with horseradish and toasted bread with butter		

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

<i>Avocat à la vinaigrette</i>	16.00	19.00
with mushrooms	18.00	22.00
with shrimps	19.00	23.00

<i>Artichaut à la vinaigrette aux fines herbes</i>	21.00
Artichokes with a fresh herbs vinaigrette sauce	

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

<i>salade norvégienne de crabe royale</i>	36.00
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Norwegian royal crab salad

Mango, tomato, avocado, honey vinaigrette, coriander

<i>Omelette aux herbes</i>	18.00
Herb omelette with crispy heart lettuce	

<i>Salade Celleri et crabe</i>	26.00
celleri and crab salad with mayonnaise	

Potages & Entrées chaudes

<i>Soupe de poissons faron LIPP</i>	13.00	19.00
Fish soup wit sauce rouille and croûtons		

<i>Soupe a l'oignon gratinee</i>	11.00
Traditional french onion soup gratinated with Gruyère cheese	

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

<i>Os à moelle</i>	18.00
Marrow-bone served toasted bread	

La mer chez Lipp

Moules «façon Lipp» prepared in a light creamy broth

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

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

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

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

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

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

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

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

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

<i>Cassrole du Pêcheur</i>		59.00
<i>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</i>		

Plats Végétariens

Linguine à la crème, champignons, laitue, côte de blette et courgette 26.00
Linguine on a mushroom cream sauce with salad, zucchini and chard

Risotto carnaroli de potiron, œuf poché, mesclun et vieux parmesan 28.00
Punkinrisotto with poached egg, green herb salad and parmesan cheese

Plats ravigotants et choucroute

Saucisson pistaché de Cheseaux (CH) 29.00 37.00
Saucisson with pistacchio nuts served on a bed of lentils with Meaux mustard

Rognons de veau pôelés (CH) 39.00
Fried calfs kidneys with Meaux mustard sauce served with noodles and seasonal vegetables

Francfort (CH) Lipp sur choucroute (la paire) 23.00
Sauerkraut frankfourters served with boiled potatoes

Choucroute petite (CH) 34.00
Small Sauerkraut with smoked bacon, sausages and pistacchio nuts

Chocroute classique (CH) 44.00
Classic Sauerkraut
Pork scrag, smoked bacon, marrow-bown, saucisson with pistachio nuts and LIPP frankfourter

Chocroute de la mer 55.00
Ocean Sauerkraut
Salmon, scallop, pikeperch, tiger prawn, mussels, langoustine, grilled bacon served with white wine sauce

Viandes et volailles

Paillard de veau grillé 140g 43.00
Grilled thin escalope of veal served with french fries and vegetables

Entrecôte Café de Paris Frites 220g 49.00
Sirloin steak Café de Paris served with french fries and vegetables

Filet de bœuf au poivre sauce cognac et pommes purée 200g 59.00
Grilled pepper filet steak served with potato gratin and green beans

Escalope de veau viennoise (CH) 47.00
Viennese escalope veal served with French fries and vegetables

Demi-poulet fermier désossé et rôti, thym, citron, légumes au four, tomate et orzo (CH) 44.00
Boneless half chicken with thyme, lemon, baked vegetables, tomatoes and orzo rice

Cuisse de canard confite, pommes grenailles, carotte et kou sautés, jus a la creme de Cassis (FR) 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

<i>Salade de lentilles vertes, lard paysan, œuf mollet et noisettes</i>	18.00
Lentil salad with bacon (CH) and a boiled egg	
<i>Noix de saint-jacques fraîches de Norvège marinées au citron vert</i>	60g 28.00
Norwegische Jakobsmuscheln mariniert mit Olivenöl und Limettensaft	
<i>Marinière de coques sauvages de la mer des Wadden</i>	200g 18.00
Norwegian scallops marinated with olive oil and lime juice	
<i>Velouté de champignons des bois</i>	11.00
Forest mushroom crème soup	
<i>Terrine de gibier au foie gras, lard fumé et pistaches, poire au sirop et gelée de coing</i>	18.00
Wild terrine with smoked bacon, pistachios, pears and quince jelly (CH-FR)	
<i>Foie gras de canard sauté, purée de bettrave ananas caramélisé, potiron et réduction de Porto</i>	46.00
Sautéed duck liver (FR) with Randenpüree caramelized pineapple and pumpkin on a port wine reduction	
<i>Noix de saint-jacques Norvégiennes grillées fondue de poireaux salsifis, rutabaga topinambour et crème de crustacés</i>	58.00
Grilled fresh scallops with leek, salsify yellow cabbage and Jerusalem artichoke on a seafood reduction	
<i>Pavé de bar de ligne, écrasé de pommes de terre au persil coques et sauce Grenobloise</i>	62.00
Grilled sea bass from wild catch with parsley potatoes, cockles and Sauce Grenobloise	
<i>Demi Homard Thermidor</i>	62.00
Gratinated half lobster with mushrooms, celery Béchamel tomato sauce baked with Gruyere cheese	
<i>Émincé de veau à la Zurichoise</i>	52.00
Zurich veal slices & veal kidney with mushroom cream sauce and rösti (CH)	

Grilled double sirloin for two, 450g

99.00

Served with french fries and vegetables
choice of sauce bearnaise, herb butter or cognac cream