

BRASSERIE LIPP RESTAURANT

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 Bouchoit

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

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

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

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

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

Seafood platters

<i>Plateau du Mareyeur</i>	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	
<i>Plateau de crustacés et coquillages cuits</i>	139.00
½ lobster, 1 edible crab, periwinkles, buccin-whelk, 6 wild prawns, brown shrimps 2 langoustines and mussels	
<i>Plateau „Lipp“</i>	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	
<i>Plateau „Royale Lipp“</i>	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	
<i>Plateau „Imperial Lipp“</i>	399.00
6 fine de Claires No1, 6 speciale de Claires No2 et No4, 2 gillardeau, 6 ostra regal, 6 amandes, periwinkles, buccin-whelk, 8 palourdes, mussels, 10 wild prawns, brown shrimps, 1 lobster, 6 langoustines and 1 edible crab	

Shell-fish & seafood cold

<i>Demi homard</i>		49.00
Half 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
Tiger prawns		
<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
Periwinkles		
<i>Palourdes</i>	200g	18.00
Clams		
<i>Amandes</i>	6 pièces	16.00
Giant clams		

Tartar's

	<i>1/2</i>	<i>1/1</i>
<i>Albacore red tuna tartare, avocado, coriander and lime</i>	29.00	39.00
<i>Scottish salmon tartare, sour cream, baby lettuce salad and hazelnut</i>	29.00	39.00
<i>Beef steak tartare (CH) cognac, mini caesar salad</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>Omelette d'œufs Bio aux fines herbes</i>	18.00
Bio egg, herbs omelet	
<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>LIPP appetizers plate</i> 39.00 Shrimp, Smoked salmon, Beef tataré (CH), Leek salad, Marinated mushrooms, Egg Mimosa and Foie gras terrine

<i>Cocktail de crevettes</i>	19.00
Shrimp cocktail, shredded lettuce, grapefruit	
<i>Rémoulade de céleri et tourteau</i>	26.00
Celery roots and crab salad, mayonnaise, chive, lemon	
<i>Saumon fumé d'Écosse, condiments, sauce raifort et toasts</i>	27.00 37.00
House made smoked Scottish salmon, toasts	
<i>Dorade Royale et coquillages marinés au citron vert et à l'aneth</i>	26.00
Lime and dill marinated dorade with clams	

<i>salade norvégienne de crabe royale</i> 36.00 Norwegian royal crab salad Mango, tomato, avocado, honey vinaigrette, coriander

<i>Salade Lyonnaise aux foies de volaille (CH)</i>	22.00
«Lyonnaise» salad, bacon, chicken liver, mushroom, poached egg	
<i>Terrine de foie gras de canard (FR), chutney et salade verte</i>	29.00 39.00
Foie gras de canard terrine, fruits chutney, green leaves	

Potages & Entrées chaudes

<i>Soupe de poissons faron LIPP</i>	13.00 19.00
LIPP style fish soup, croutons, rouille sauce	
<i>Soupe à l'oignon gratinée</i>	11.00
Gratinated onion soup	
<i>Escargots (FR), heure d'ail et persil</i>	6 pièces 23.00
Herbs and garlic butter baked snails	12 pièces 42.00
<i>Os à moelle (CH) à la croque au sel</i>	2 pièces 16.00
Bone marrow, steamed potato, sea salt	

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>Bouillabaisse style soup, fresh fishes, tiger prawn, scallops, mussels, giant clams, tomato, fennel potato, safran, rouille sauce and garlic bread</i>		

Plats Végétariens

<i>Cannellonis farcis aux épinards, ricotta et ratatouille, gratinés, sauce tomate</i>		26.00
<i>Cannelloni stuffed with spinach, ricotta and ratatouille gratinated with bechamel sauce and parmesan, tomato sauce</i>		

<i>Risotto carnaroli aux asperges vertes, morilles brunes et vieux parmesan</i>		28.00
<i>Risotto Carnaroli with green asparagus, morels and parmesan</i>		

Plats ravigotants et choucroute

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

Viandes et volailles

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

Entrecôte double grillée (CH) 450 gr.

for two persons, 450 Gramm

Grilled double sirloin steak
Served with seasonal vegetables and fries
Your choice of : béarnaise sauce, herbs butter or cognac sauce

99.00

Les suggestions de saison

Les Asperges de la Ferme Jucker à Rafz

	200gr	350gr
<i>Botte d'asperges blanches</i>	26.00	34.00
<i>Botte d'asperges vertes</i>	24.00	32.00
<i>Botte d'asperges mixte</i>	25.00	33.00

Choose between white, green or mixed asparagus
sauce hollandaise, vinaigrette or mayonnaise

Accompagnez vos asperges

choose your side dish

<i>hot boiled egg</i>	6.00
<i>cooked ham (60 grams)</i>	9.00
<i>smoked Scottish salmon (60 grams)</i>	12.00
<i>sautéed duck liver</i>	16.00
<i>Crème Argenteuil</i> Asparagus cream soup	15.00
<i>Salade russe au homard</i> Russian salad with lobster	32.00
<i>Fromage de tête, œuf dur et bouquet de salade</i> Pig's head terrine with salad bouquet and a hard-boiled egg	24.00
<i>Encornets sautés au piment d'Espelette et persillade, oignon rouge rôti et mesclun</i> Sautéed squid with Espelette chili, parsley roasted red onions and mesclun	32.00
<i>Tentacule de poulpe grillée, asperges vertes, chorizo, pipérade et citron</i> Grilled octopus leg with green asparagus, chorizo Peperonichuntney and lemon	39.00
<i>Saumon BIO d'Irlande cuit au four, fricassée de légumes printaniers et morilles brunes, crème légère au curry</i> Irish organic salmon, spring vegetables fricassee morels on a light curry cream sauce	46.00
<i>Émincé de veau à la Zurichoise</i> Zurich veal slices & veal kidneys mushroom cream sauce and rösti	52.00
<i>Filet d'agneau des Grisons en crôte d'olives, barigoule d'artichaut aux asperges et pignons, jus réduit</i> Swiss lamb filet with olive crust artichoke hearts, dried cherry tomatoes, green asparagus pine nuts and honey vinaigrette	53.00