franzos

CAFÉ et BAR et BISTRO

c'est accepter une liaison à risques que de se laisser charmer par ce franzos. qui dérobe des fleurs et qui vole des cœurs. qui sait profiter de la vie avec une nonchalance déconcertante. qui rayonne de plaisir quand il invente quelque chose de neuf – et c'est souvent le cas. mais cette insolence lui va comme un gant alors: laisse-toi séduire. bienvenue au franzos !

what a dangerous liaison, that franzos! nicks flowers and steals hearts. knows how to enjoy life to the fullest. lives it with a disconcerting nonchalance. shines with joy when he makes up something new – as he often does. exuberance looks good on him. let yourself be seduced: bienvenue au franzos !

for the early-birds

MONDAY–FRIDAY TILL 11.00
SATURDAY–SUNDAY TILL 12.00

simple breakfast a/d/e/h — **14.00**
croissant, baguette, rustical bread, jam, honey, butter

full breakfast a/d/e/h — **28.00**
croissant, baguette, rustical bread, jam, honey, butter, cheese, ham, dry salami

tête à tête breakfast a/b/c/d/e/h — **for 2 pers. 68.00**
croissant, baguette, rustical bread, jam, honey, butter,
cheese, ham, salmon, scrambled eggs with bacon,
organic yoghurt with seasonal fruits and cereals

with 2 mimosa glasses 85.00
champagne and fresh orange juice

viennoiseries a/d/e — **3.50 – 4.50**
butter croissant, chocolate croissant or brioche

organic yogurt with seasonal fruits/cereals a/d/e — **13.00**

scrambled eggs / with bacon b/d — **13.00 / 16.00**

tartine with pears and goat's cheese a/d/e — **19.50**
rustical bread with braised peaches, goat's and fresh cheese and nuts

tartine with smoked salmon and avocado a/b/c — **23.00**
rustical bread with smoked salmon, avocado and poached egg

croque-monsieur with salad a/d/e/g — **28.00**
a classic from paris — rustical bread, ham, cheese, dried tomatoes

MEAT: SWITZERLAND / FISH: SCOTLAND / EGGS: ZURICH
RUSTICAL BREAD: SWITZERLAND / BAGUETTE AND VIENNOISERIES: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE), E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES, J/MOLLUSCS

for the aperitif

MONDAY–SUNDAY 14.00–21.00

franzos plate d/e — **22.00**
a selection of french cheese, raw ham, dry sausage and olive tapenade

smoked salmon plate with horseradish a/c/d — **19.00**
served with toasted baguette

duck rillettes — **18.00**
potted duck — slowly cooked in the oven in the traditional way

vegetable dip with herb and cocktail sauce b/d — **14.00**

mix of roasted nuts and marinated olives e — **9.00**

vintage sardines a/c/h
in the finest olive oil, served with baguette, capers and fleur de sel — a true delicacy from the can

depending on the vintage
between chf 19.00 and chf 22.00

MEAT AND SARDINES: FRANCE / SALMON: SCOTLAND
RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE), E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES, J/MOLLUSCS

lunch and dinner

MONDAY–FRIDAY 11.30–21.00
SATURDAY–SUNDAY 12.15–21.00

coq au vin a/d/i — 34.00

chicken stewed in red wine, with mashed potato, roasted bacon dices and mushrooms — a traditional french dish

mussels and fries f/i/j — 32.00

mussels mariniere with crispy züri fries — a pinch of sea air on limmatquai

french burger a/g — 33.00

200 grams beef burger in a brioche bun with brie and comté cheese, caramelised onions, roket and honey-mustard sauce, served with züri fries or salad

with bacon +3.00

croque-monsieur with salad a/d/e/g — 28.00

a classic from paris — rustical bread, ham, cheese, dried tomatoes

salad with warm goat's cheese a/e — 26.00

mild grilled goat's cheese garnished, with rosemary honey, apples and nuts

vegetarian quiche with salad a/b/d/e — 26.00

it does not always have to be meat

quiche lorraine with salad a/b/d/e — 26.00

onions, cheese and bacon — a classic in the french cuisine

beef tartare g — 38.00

180 grams of pure pleasure — tasted many times and still something different here at franzos, served with salad and baguette with café de paris sauce

with cognac i +4.00 **with egg yolk** b +3.50 **extra baguette café de paris** +2.50

feel free to ask for our seasonal dishes

MEAT: SWITZERLAND / EGGS: ZURICH
RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE), E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES, J/MOLLUSCS

sweet treat

MONDAY–FRIDAY 11.30–21.00
SATURDAY–SUNDAY 12.15–21.00

tarte tatin a/b/e — 13.00

upside-down apple cake with a delicate caramel note

with double cream b/d +3.00
with vanilla ice cream or sour cream ice cream b/d +4.00

lemon pie a/b/d — 11.00

crisp shortcrust pastry with fresh lemon and a perfectly balanced tartness

crème brûlée b/d — 13.00

the french classic — silky and creamy underneath, with a perfectly caramelised top

chocolate fondant a/b/d/e — 14.00

warm chocolate fondant with a rich, molten centre

with double cream b/d +3.00
with vanilla ice cream or sour cream ice cream b/d +4.00

vanilla coffee b/d — 9.50

double espresso with vanilla ice cream

cheese plate d — 19.00

a selection of french cheese served with baguette and rustical bread

EGGS: ZURICH / RUSTICAL BREAD: SWITZERLAND / BAGUETTE: EU

LIST OF ALLERGENIC SUBSTANCES: A/CEREALS CONTAINING GLUTEN, B/EGGS, C/FISH, D/MILK (LACTOSE), E/NUTS, F/CELERY, G/MUSTARD, H/SESAME, I/SULPHITES, J/MOLLUSCS

hot drinks

espresso	4.80
coffee	5.50
milk coffee, cappuccino	6.00
coffee with whipped cream	7.00
latte macchiato **with caramel, hazelnut, vanilla or amaretto**	7.00/8.00
hot chocolate	8.00
hot chocolate with whipped cream	9.00
fresh mint tea	7.50
fresh ginger tea	7.50
darjeeling tea, earl grey tea, jasmine tea, white ginger pear tea, rooibos tea, fruit tea	6.50
chai latte black tea, milk, ginger, cinnamon, cardamom	8.00
coffee baileys coffee, baileys, whipped cream	12.00
coffee royal coffee, cognac, whipped cream	12.00

double shot	1.50
oat milk *small/large*	0.50/1.00
honey	0.50

cold drinks

water still or carbonated, 35 cl/50 cl, bottle	5.50/7.00
fresh lemon juice cold ou hot 25 cl	5.50
organic herbal iced tea 40 cl	7.50
fresh ginger lemonade 40 cl	7.50
lemonade la mortuacienne 33 cl, bottle — original, pomegranate, lemon, mandarine or grapefruit	7.00
apple schorle 33 cl, bottle	6.00
orangina 25 cl, bottle	6.00
coca cola classic or zero 33 cl, bottle	6.00
gents tonic or lemon 25 cl, bottle	6.00
fresh orange juice 20 cl	8.00
grapefruit juice 20 cl	6.00
tomato juice 20 cl	6.50
tap water "as much as you like"	per pers. 4.00

tap water as you like. for guests who only wish tap water — please note that we charge for staff costs, infrastructure and service

beers

kronenbourg 1664 lager bier, 25 cl/50 cl, on tap, 5.5%	6.00/10.00
monaco beer, grenadine syrup, lemonade, 25 cl/50 cl, on tap	6.50/11.00
picon bière beer, picon, 25 cl/50 cl, on tap	7.50/12.00
ch'ti blonde strong lager beer, 33 cl, bottle, 6.0%	9.00
chopfab amber 33 cl, bottle, 5.4%	8.00
quöllfrisch cloudy, 33 cl, bottle, 4.8%	8.00
quöffrisch alcohol-free 33 cl, bottle, 0.0%	7.50
appenzeller wheat beer 50 cl, bottle, 5.2%	10.00

the ciders

organic mild cider 75cl, 3.0 % — **32.00**

cidrerie kerloc, bretagne

organic rosé cider 75cl, 4.5 % — **38.00**

cidrerie de brocéliande, bretagne

dry cidre 5.0 %

cidrerie bayeux, normandie

10 cl **6.50**

75 cl **32.00**

PRICE PER 10 CL OR 75 CL

champagne

blanc de blancs grand cru extra brut — 17.00/89.00

maison legras & haas, chouilly
grape variety: chardonnay

kir royal champagne and blackcurrant liquor — 19.00

champagne and blackcurrant liquor

mimosa champagne and fresh orange juice — 12.00

sparkling wines

crémant d'alsace prestige grande cuvée — 12.00/66.00

domaine gruss, eguisheim
grape varieties: pinot blanc, auxerrois, chardonnay and pinot noir

crémant d'alsace rosé — 14.00/77.00

domaine gruss, eguisheim
grape variety: pinot noir

crémant royal sparkling wine and blackcurrant liquor — 14.00

PRICE PER 10 CL OR 75 CL

white wines

viognier le crés — 8.50/46.00

château de raissac, pays d'oc, igp
grape variety: viognier

entre-deux-mers — 10.00/55.00

château dulas, bordeaux, aoc
grape varieties: sauvignon blanc, semillon and muscadelle

pouilly-fumé — 12.00/68.00

domaine tinel-blondelet, loire, aoc
grape variety: sauvignon blanc

blanc cassis white wines and blackcurrant liquor — 11.00

sweet wine

muscat de rivesaltes — 12.00

domaine bertrand bergé, languedoc, aop
grape varieties: muscat petits grains

PRICE PER 10 CL OR 75 CL

rosé wines

rosae bio — 9.00/49.00

domaine castan, languedoc-roussillon, igp
grape varieties: aramon, cinsault and artaban

red wines

belmont — 9.00/49.00

château de raissac, pays d'oc, igp
grape varieties: grenache and syrah

fitou — 10.00/55.00

domaine betrand bergé, languedoc, aop
grape varieties: carignan and grenache

pinot noir — 11.00/59.00

domaine gruss, alsace, eguisheim, aop
grape variety: pinot noir

PRICE PER 10 CL OR 75 CL

red wines

fronsac — 11.00/59.00

château du fort pontus, bordeaux , ac
grape variety: merlot

st. émilion grand cru — 78.00

château martinet, bordeaux , aoc
grape varieties: merlot and cabernet franc

châteauneuf-du-pape — 89.00

domaine de la fagotière, vallée du rhône, ac
grape varieties: grenache, mourvèdre, syrah and cinsault

PRICE PER 10 CL OR 75 CL

pastis, aperitifs and spirits

pastis d'antan artisanal manufacture, 2 cl/4 cl, 45%	8.00/12.00
ricard 2 cl/4 cl, 45%	7.00/11.00
pastis 51 2 cl/4 cl, 45%	7.00/11.00

dolin vermouth white or red 4 cl, 16%	9.00
pineau des charentes 4 cl, 17.5%	9.00
suze 4 cl, 20%	9.00

vieille prune grande réserve 2 cl, 40%	12.00
calvados original pays d'auge 2 cl, 40%	12.00
cognac vsop 7 ans 2 cl, 40%	14.00
bastille 1789 single malt whiskey, 4 cl, 40%	16.00
lagavulin single malt whiskey, 4 cl, 43%	17.00

non-alcoholic cocktails

virgin franzos blackberry syrup, lavender syrup, lemon juice, soda	13.00
refrescher grapefruit juice, lemon juice, lavender syrup, grenadine syrup, tonic water	14.00
le tropican mango syrup, grenadine syrup, grapefruit juice, orange juice	14.00
virgin hugo elderflower syrup, lime, soda	12.00
virgin aperol spritz orange spritz syrup, soda	12.00

cocktails

franzos 75 sparkling wine, gin, lemon juice — 16.00

parigot suze, gin, tonic water, lemon juice — 16.00

bourriquet tequila, ginger, lemon juice, mango syrup — 17.00

monaco mojito vodka, sparkling wine, lime, elderflower syrup, fresh mint — 17.00

rosé pamp' grapefruit liquor, rosé wine, lemonade — 15.00

lillet vive lillet white, tonic water — 15.00

lillet rosé vive lillet rosé, tonic water — 15.00

hugo sparkling wine, elderflower syrup — 14.00

campari soda or **orange** — 11.00/12.00

apérol spritz sparkling wine, apérol — 14.00

apérol sauer apérol, orange juice, lemon juice — 14.00

negroni gin, campari, dolin red — 17.00

espresso martini vodka, double espresso, vanilla syrup — 17.00

whiskey sour bourbon whiskey, egg white syrup, angostura, orange juice, lemon juice — 17.00

amaretto sour amaretto, bourbon whiskey, egg white syrup, angostura, lemon juice — 17.00

PRICES IN SWISS FRANCS, INCL. 8.1% VAT

basic vocabulary

mini jupe — *mini skirt*
beau gosse — *handsome guy*
bisous — *kisses*
à fond la caisse — *full speed*
chouchou — *darling*
je t'embrasse — *i hug you*
je tombe dans les pommes — *i faint*
on y va — *let's go*
j'ai la dalle — *i'm starving*
tête à claques — *face slap*

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TEXT: ANNA-CAROLINE PFLUG, DESIGN: HEJ, ILLUSTRATION: CHRAGI FREI

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