

franzos

CAFÉ^{et} BAR^{et} BISTRO

bonjour – bonsoir

**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 14⁰⁰

croissant, baguette, rustical bread, jam, honey, butter

full breakfast a/d/e/h 28⁰⁰

croissant, baguette, rustical bread, jam, honey, butter, cheese, ham, dry salami

tête à tête breakfast a/b/c/d/e/h for 2 pers. 68⁰⁰

*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 85⁰⁰

champagne and fresh orange juice

viennoiseries a/d/e 3⁵⁰ – 4⁵⁰

butier croissant, chocolate croissant or brioche

organic yogurt ^{with} seasonal fruits/cereals a/d/e 13⁰⁰

scrambled eggs / ^{with} bacon b/d 13⁰⁰ / 16⁰⁰

tartine ^{with} pears ^{and} goat's cheese a/d/e 19⁰⁰

rustical bread with braised pears, goat's and fresh cheese and nuts

tartine ^{with} smoked salmon ^{and} avocado a/b/c 23⁰⁰

rustical bread with smoked salmon, avocado and poached egg

croque-monsieur ^{with} salad a/d/e/g 26⁰⁰

*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–SATURDAY 14.00–22.00 / SUNDAY 14.00–21.30

franzos plate ^{d/e}

per pers. 19⁰⁰

a selection of french cheese, raw ham, dry sausage and olive tapenade

smoked salmon plate ^{with} horseradish ^{a/c/d}

19⁰⁰

served with toasted baguette

duck rillettes

18⁰⁰

potted duck — slowly cooked in the oven in the traditional way

vegetable dip ^{with} herb ^{and} cocktail sauce ^{b/d}

14⁰⁰

green ^{and} black olive tapenade ^e

10⁰⁰

mix ^{of} roasted nuts ^{and} marinated olives ^e

8⁰⁰

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 19⁰⁰ and chf 22⁰⁰



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 11.30–22.00

SATURDAY 12.15–22.00 / SUNDAY 12.15–21.30

coq ^{au} vin _{a/d/i} **32⁰⁰**

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

mussels ^{and} fries _{f/i/j} **29⁰⁰**

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

croque-monsieur ^{with} salad _{a/d/e/g} **26⁰⁰**

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

salad ^{with} warm goat's cheese _{a/e} **25⁰⁰**

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

vegetarian quiche ^{with} salad _{a/b/d/e} **24⁰⁰**

it does not always have to be meat

quiche lorraine ^{with} salad _{a/b/d/e} **24⁰⁰**

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

beef entrecôte _{g/c} **46⁰⁰**

*200 grams of delicious swiss beef entrecôte, served with our
exquisite house sauce café de paris and crispy züri-fries
— no meat lover can get past it!*

beef tartare _g **36⁰⁰**

*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 **+4⁰⁰** **with egg yolk** _b **+3⁵⁰** **extra baguette café de paris** **+2⁵⁰**

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–SATURDAY 11.30–22.00 / SUNDAY 11.30–21.30

tarte tatin a/b/e 12⁰⁰

with double cream b/d +2⁵⁰

with vanilla ice cream or sour cream ice cream b/d +3⁵⁰

lemon pie a/b/d 11⁰⁰

crème brûlée b/d 12⁰⁰

chocolate fondant a/b/d/e 13⁰⁰

with double cream b/d +2⁵⁰

with vanilla ice cream or sour cream ice cream b/d +3⁵⁰

vanilla coffee b/d 9⁰⁰

double espresso with vanilla ice cream

cheese plate d 18⁰⁰

*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
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coffee	5 ⁵⁰
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milk coffee, cappuccino	6 ⁰⁰
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coffee ^{with} whipped cream	6 ⁸⁰
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latte macchiato	7 ⁰⁰ /8 ⁰⁰
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^{with} caramel, hazelnut, vanilla ^{or} amaretto	
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hot chocolate	7 ⁵⁰
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hot chocolate ^{with} whipped cream	8 ⁵⁰
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fresh mint tea	7 ⁰⁰
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fresh ginger tea	7 ⁰⁰
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darjeeling tea, earl grey tea, jasmine tea, white ginger pear tea, rooibos tea, fruit tea	6 ⁰⁰
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chai latte black tea, milk, ginger, cinnamon, cardamom	8 ⁰⁰
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coffee baileys coffee, baileys, whipped cream	12 ⁰⁰
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coffee royal coffee, cognac, whipped cream	12 ⁰⁰
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double shot

oat milk *small/large*

honey

1⁵⁰

0⁵⁰/1⁰⁰

0⁵⁰

cold drinks

water still or carbonated, 35 cl/50 cl, bottle	5 ⁰⁰ /6 ⁵⁰
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fresh lemon juice cold ^{ou} hot 20 cl	5 ⁵⁰
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organic herbal iced tea 40 cl	7 ⁰⁰
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lemonade la mortuacienne 33 cl, bottle	6 ⁵⁰
— original, pomegranate, lemon, mandarine ^{or} grapefruit	

apple schorle 33 cl, bottle	5 ⁵⁰
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orangina 25 cl, bottle	5 ⁵⁰
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coca cola classic ^{or} zero 33 cl, bottle	5 ⁵⁰
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gents tonic ^{or} lemon 25 cl, bottle	5 ⁵⁰
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pimento ginger beer, non-alcoholic, 25 cl, bottle	7 ⁵⁰
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fresh orange juice 20 cl	7 ⁵⁰
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grapefruit juice 20 cl	5 ⁵⁰
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tomato juice 20 cl	6 ⁰⁰
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carafe of tap water 30 cl/50 cl	3 ⁰⁰ /4 ⁵⁰
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*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%	6⁰⁰/10⁰⁰
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monaco beer, grenadine syrup, lemonade, 25 cl/50 cl, on tap	6⁵⁰/11⁰⁰
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picon bière beer, picon, 25 cl/50 cl, on tap	7⁵⁰/12⁰⁰
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ch'ti blonde strong lager beer, 33 cl, bottle, 6.0%	9⁰⁰
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chopfab amber 33 cl, bottle, 5.4%	8⁰⁰
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quöllfrisch cloudy, 33 cl, bottle, 4.8%	8⁰⁰
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quöffrisch alcohol-free 33 cl, bottle, 0.0%	7⁵⁰
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appenzeller wheat beer 50 cl, bottle, 5.2%	10⁰⁰
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sparkling wines

crémant d'alsace prestige grande cuvée

12⁰⁰/66⁰⁰

domaine gruss, eguisheim

grape varieties: pinot blanc, auxerrois, chardonnay and pinot noir

crémant d'alsace rosé

14⁰⁰/77⁰⁰

domaine gruss, eguisheim

grape variety: pinot noir

crémant royal sparkling wine and blackcurrant liquor

14⁰⁰



**normandy's
white cider**

10cl **6⁰⁰**
75cl **32⁰⁰**

PRICE PER 10 CL OR 75 CL

champagne

blanc de blancs grand cru extra brut

17⁰⁰/89⁰⁰

maison legras & haas, chouilly
grape variety: chardonnay

kir royal champagne and blackcurrant liquor

19⁰⁰

champagne and blackcurrant liquor

mimosa champagne and fresh orange juice

11⁰⁰

white wines

viognier le crés

8⁵⁰/46⁰⁰

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

entre-deux-mers

10⁰⁰/55⁰⁰

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

pouilly-fumé

12⁰⁰/68⁰⁰

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

blanc cassis white wines and blackcurrant liquor

11⁰⁰

sweet wine

muscat de rivesaltes

12⁰⁰

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

rosé wines

bergerac

9⁰⁰/49⁰⁰

château lamothe belair, bordeaux bergerac, ac
grape varieties: cabernet franc and merlot

première rose

68⁰⁰

domaine château valmy, côtes catalanes, igp
grape variety: grenache

red wines

belmont

9⁰⁰/49⁰⁰

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

fitou

10⁰⁰/55⁰⁰

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

pinot noir

11⁰⁰/59⁰⁰

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

red wines

fronsac

11⁰⁰/59⁰⁰

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

st.émilion grand cru

78⁰⁰

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

le premier de valmy

78⁰⁰

domaine château valmy, côtes catalanes, igp
grape varieties: grenache, mourvèdre and syrah

châteauneuf-du-pape

89⁰⁰

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

pastis and aperitifs

pastis d'antan artisanal manufacture, 2 cl/4 cl, 45%	8⁰⁰/12⁰⁰
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ricard 2 cl/4 cl, 45%	7⁰⁰/11⁰⁰
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pastis 51 2 cl/4 cl, 45%	7⁰⁰/11⁰⁰
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dolin vermouth white ^{or} red 4 cl, 16%	9⁰⁰
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lillet white ^{or} rosé 4 cl, 17%	9⁰⁰
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pineau des charentes 4 cl, 17.5%	9⁰⁰
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suze 4 cl, 20%	9⁰⁰
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campari soda ^{or} orange	11⁰⁰/12⁰⁰
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spirits

vieille prune grande réserve 2 cl, 40%	12⁰⁰
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calvados original pays d'auge 2 cl, 40%	12⁰⁰
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armagnac hors d'âge 2 cl, 40%	14⁰⁰
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cognac vsop 7 ans 2 cl, 40%	14⁰⁰
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deux frères artisanal gin, 4 cl, 43%	17⁰⁰
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hendricks gin, 4 cl, 41.4%	14⁰⁰
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bastille 1789 single malt whiskey, 4 cl, 40%	16⁰⁰
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lagavulin single malt whiskey, 4 cl, 43%	17⁰⁰
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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
déjà-vu	oriental déjà-vu, tonic water	15 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	15 ⁰⁰
apérol spritz	sparkling wine, apérol	15 ⁰⁰
apérol sauer	apérol, orange juice, lemon juice	15 ⁰⁰
bloody mary	vodka, tomato juice, spices	15 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

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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