

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**
butter 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} peach ^{and} goat's cheese a/d/e **19⁵⁰**
rustical bread with braised peaches, 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 **28⁰⁰**
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} 22⁰⁰

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 11⁰⁰

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 11.30–21.00
SATURDAY–SUNDAY 12.15–21.00

mussels and fries f/i/j **32⁰⁰**

*mussels mariniere with crispy züri-fries — a pinch of sea air on limmatquai
with a green or mixed salad as a starter +9⁰⁰/12⁰⁰*

croque-monsieur with salad a/d/e/g **28⁰⁰**

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

salad with warm goat's cheese a/e **26⁰⁰**

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

vegetarian quiche with salad a/b/d/e **26⁰⁰**

it does not always have to be meat

quiche lorraine with salad a/b/d/e **26⁰⁰**

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

beef entrecôte g/c **48⁰⁰**

*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!*

with a green or mixed salad as a starter +9⁰⁰/12⁰⁰

beef tartare g **38⁰⁰**

*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–FRIDAY 11.30–21.00
SATURDAY–SUNDAY 12.15–21.00

tarte tatin a/b/e **13⁰⁰**

with double cream b/d +3⁰⁰

with vanilla ice cream or sour cream ice cream b/d +4⁰⁰

lemon pie a/b/d **11⁰⁰**

crème brûlée b/d **13⁰⁰**

chocolate fondant a/b/d/e **14⁰⁰**

with double cream b/d +3⁰⁰

with vanilla ice cream or sour cream ice cream b/d +4⁰⁰

scoop of ice cream of your choice b/d **5⁰⁰**

extra scoop of ice cream +4⁰⁰

flavours: vanilla, sour cream, chocolate, strawberry, pistachio

vanilla coffee b/d **9⁵⁰**

double espresso with vanilla ice cream

cheese plate d **19⁰⁰**

*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	4⁸⁰
coffee	5⁵⁰
milk coffee, cappuccino	6⁰⁰
coffee ^{with} whipped cream	7⁰⁰
latte macchiato	7⁰⁰/8⁰⁰
^{with} caramel, hazelnut, vanilla ^{or} amaretto	
hot chocolate	8⁰⁰
hot chocolate ^{with} whipped cream	9⁰⁰
fresh mint tea	7⁵⁰
fresh ginger tea	7⁵⁰
darjeeling tea, earl grey tea, jasmine tea, white ginger pear tea, rooibos tea, fruit tea	6⁵⁰
chai latte black tea, milk, ginger, cinnamon, cardamom	8⁰⁰
iced coffee coffee, milk, with or without sugar	7⁰⁰
vanilla coffee double espresso, vanilla ice cream	9⁵⁰

double shot
oat milk *small/large*
honey

1⁵⁰
0⁵⁰/1⁰⁰
0⁵⁰

cold drinks

water still or carbonated, 35 cl/50 cl, bottle **5⁵⁰/7⁰⁰**

fresh lemon juice cold ^{ou} **hot** 20 cl **5⁵⁰**

organic herbal iced tea 40 cl **7⁵⁰**

lemonade la mortuacienne 33 cl, bottle **7⁰⁰**

— **original, pomegranate, lemon,
mandarine** ^{or} **grapefruit**

apple schorle 33 cl, bottle **6⁰⁰**

orangina 25 cl, bottle **6⁰⁰**

coca cola classic ^{or} **zero** 33 cl, bottle **6⁰⁰**

gents tonic ^{or} **lemon** 25 cl, bottle **6⁰⁰**

pimento ginger beer, non-alcoholic, 25 cl, bottle **8⁰⁰**

fresh orange juice 20 cl **8⁰⁰**

grapefruit juice 20 cl **6⁰⁰**

tomato juice 20 cl **6⁵⁰**

tap water “as much as you like” per pers. **4⁰⁰**

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%	6⁰⁰/10⁰⁰
monaco beer, grenadine syrup, lemonade, 25 cl/50 cl, on tap	6⁵⁰/11⁰⁰
picon bière beer, picon, 25 cl/50 cl, on tap	7⁵⁰/12⁰⁰
ch'ti blonde strong lager beer, 33 cl, bottle, 6.0%	9⁰⁰
chopfab amber 33 cl, bottle, 5.4%	8⁰⁰
quöllfrisch cloudy, 33 cl, bottle, 4.8%	8⁰⁰
quöffrisch alcohol-free 33 cl, bottle, 0.0%	7⁵⁰
appenzeller wheat beer 50 cl, bottle, 5.2%	10⁰⁰

the ciders

organic mild cider 75cl, 3.0%

32⁰⁰

cidrerie kerloc, bretagne

organic rosé cider 75cl, 4.5%

38⁰⁰

cidrerie de brocéliande, bretagne



dry cidre 5.0%

cidrerie bayeux, normandie

10cl **6⁰⁰**

75cl **32⁰⁰**

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

12⁰⁰

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

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

rosae bio

9⁰⁰/49⁰⁰

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

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, aperitifs and spirits

pastis d'antan artisanal manufacture, 2 cl/4 cl, 45% **8⁰⁰/12⁰⁰**

ricard 2 cl/4 cl, 45% **7⁰⁰/11⁰⁰**

pastis 51 2 cl/4 cl, 45% **7⁰⁰/11⁰⁰**

dolin vermouth white or red 4 cl, 16% **9⁰⁰**

pineau des charentes 4 cl, 17.5% **9⁰⁰**

suze 4 cl, 20% **9⁰⁰**

vieille prune grande réserve 2 cl, 40% **12⁰⁰**

calvados original pays d'auge 2 cl, 40% **12⁰⁰**

cognac vsop 7 ans 2 cl, 40% **14⁰⁰**

bastille 1789 single malt whiskey, 4 cl, 40% **16⁰⁰**

lagavulin single malt whiskey, 4 cl, 43% **17⁰⁰**

non-alcoholic cocktails

virgin franzos blackberry syrup, lavender syrup, lemon juice, soda **13⁰⁰**

refresher grapefruit juice, lemon juice, lavender syrup, grenadine syrup, tonic water **14⁰⁰**

le tropican mango syrup, grenadine syrup, grapefruit juice, orange juice **14⁰⁰**

virgin hugo elderflower syrup, lime, soda **12⁰⁰**

virgin aperol spritz orange spritz syrup, soda **12⁰⁰**

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

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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