

LA COURONNE LE RESTAURANT

«LA RENAISSANCE DU GOÛT»

Take some time out from your busy schedule to relax and enjoy a little authentic French charm in our stylishly refurbished restaurant.

We serve French classics with a contemporary twist, fresh, regional produce from our long-standing partners and light, simple menus for discerning gourmets, unconventional bon vivants and traditional connoisseurs. Around the world, French cuisine is currently enjoying a renaissance. Particularly in Solothurn: after all, France had a decisive influence on our town for 300 years and left behind many traces.

The culinary delights on offer at Le Restaurant reflect the savoir-vivre of Solothurn's glamorous past. Our distinguished chef de cuisine

Martin Elschner and the whole team at Le Restaurant want you to enjoy the time you spend here. Whether it's an important business meal with clients, a simple lunch with friends, a special night out with a loved one or an elegant evening with your in-laws — Le Restaurant is the place to be — soyez les bienvenus!

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LA COURONNE ENTREES POTAGES

Summer leaf salad, tomatoes, nuts	CHF 14
Beef tartare "La Couronne", baguette	CHF 24 / 39
Homemade ravioli "Niçoise" with meat filling, cherry tomatoes, sage	CHF 24 / 38
White asparagus cream soup	CHF 14
Iced Provençal tomato soup, brioche croutons	CHF 12

LA COURONNE PLATS PRINCIPAUX

Baden asparagus, Hollandaise sauce, new potatoes	CHF 21/39
Artichoke, crispy olives, southern French chickpea potpourri	CHF 32
Grilled octopus, Nizza salad "Martin"	CHF 21 / 39
Fish of the day, olive oil pepper melange, asparagus risotto	Price of the day
Entrecôte "Café de Paris" (180g), French fries, spinach leaves	CHF 48
Pork cordon bleu, french fries, spinach leaves	CHF 36

LA COURONNE DESSERTS

Elderflower mousse, strawberry soup	CHF 14
Almond financier, rhubarb, yogurt ice cream	CHF 15
Crème brûlée - first come, first served	CHF 8
Iced coffee "La Couronne"	CHF 6 / 9

DECLARATION

Pork: Switzerland

Veal: Switzerland

Corn poulard: France

Entrecôte: Switzerland

Beef tenderloin: Australia

Sausages: Switzerland

Octopus: Middle East Atlantic FA 34 (cage and trap)

Shrimps: Vietnam (farmed, IQF/FOS/ASC)

Salmon: Norway (farmed)

For information on allergens in our products/dishes,
please contact our service team.