

LA COURONNE MENU DE MIDI

Colorful leaf salads with house dressing

or

Soup of the day

Napf pork sausage, onion sauce, polenta, autumn ratatouille

or

Fish of the day, polenta, autumn ratatouille

or

Vol-au-vent with wild mushrooms, potatoes, parsley root

A sweet surprise

2-COURSE MENU | 27 | excl. drinks

3-COURSE MENU | 35 | excl. drinks

ALTERNATIVELY WE RECOMMEND THE FOLLOWING SPECIALTIES

Pork cordon bleu, French fries, spinach leaves	39
Alpine salmon, lime sauce, vegetable clafouti, eggplant puree	45
Beef tartare "La Couronne", baguette	24/39
Beef tenderloin cubes Stroganoff, spaetzli	52
Crème brûlée	8
Iced coffee	6/9

SEPTEMBER 20 – SEPTEMBER 24 2021

LA COURONNE

LE RESTAURANT

«LA RENAISSANCE DU GOÛT»

Take a time of indulgence and let yourself be inspired by the French charm in the midst of a modern staged interior.

We serve French classics in a new guise, fresh and regional products from our long-standing partners, light, uncomplicated menus for demanding, unconventional and traditional connoisseurs. French cuisine is currently celebrating a great renaissance worldwide. Especially in Solothurn: For 300 years, France has influenced and shaped our city and left many traces. The savoir-vivre of Solothurn's ambassadorial era is passionately reflected in the gastronomy of "Le Restaurant". It is important to our excellent chef Martin Elschner and the whole "Le Restaurant" team that you feel comfortable. Whether it's an important business lunch with your clients, an uncomplicated lunch with your girlfriends, a stylish dinner with your sweetheart or an elegant evening with your in-laws - at "Le Restaurant" tout Soleure meets, people from all over the world meet - soyez les bienvenus!