

Gourmet Menu

Monkfish carpaccio and lentil caviar
with hazelnut oil

"Swiss Gourmet" pig square with morels,
potatoes, baby leeks & baby carrots

Dessert of the moment

| | |
|-----------------------|-----------|
| Main dish | CHF 42.00 |
| Main dish + dessert | CHF 50.00 |
| Appetizer + main dish | CHF 57.00 |
| Full menu | CHF 65.00 |

Favorite of the week

Weekly Salad:

Salad of veal sweetbreads and
porcini mushrooms

Appetizer CHF 19.00

Main dish CHF 29.00

Weekly Soup:

Squash soup, chorizo crostini

CHF 12.00

***On request, we will be happy to provide you with information on dishes that
can trigger allergies or intolerances.***

Ask for our lactose and gluten – free menu as well as our vegetarian menu.

To start

Poached egg with small onions and
Bacon strips red wine Chf 25.00

Foie-gras Terrine on quince variation Chf 25.00

Pan-fried scallops on a pumpkin soup Chf 25.00

Terrine of bolet Raw ham chips,
Onions and mushroom foam Chf 25.00

Ballotine of hare and duck Liver with bacon and
Autumn fruits Chf 25.00

From the sea

Crawfish-tartlet with celery and mashed
Potatoes on a Lobster sauce Chf 42.00

Filets of Pine-Perch, bolets, roasted nuts on
creamy of celery and lentils Chf 40.00

Cod fish served with "brandade" ravioli
Spinach and celery Chf 40.00

« Between sea and ground »
Roasted lobster, beans from Paimpool
Chorizo and morels Chf 45.00

From the land

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|--|-------------|-----|-------|
| Filet of dear, blackcurrant sauce | | Chf | 45.00 |
| Medaillon of version "Grand Veneur" | | | |
| Chateaubriand with pan-fried bolets sauted potatoes, celery and carrots | Per person | Chf | 49.00 |
| Jugged wildboar cheeks Small onions and bacon strips Red cabbage and spätzli | | Chf | 40.00 |
| Hand-cut steak tartare French fries and toast | | Chf | 40.00 |
| Beef Burger Pan-fried foie gras, potato cake Vegetables, onion confit Morel sauce | | Chf | 42.00 |
| Pan-fried foie gras with bolet and nuts foam | | | |
| | Starter | Chf | 25.00 |
| | Main course | Chf | 40.00 |

**All the hunting dishes are served with garnish of the wild game.
(Spätzli, red cabbage, poached peer in redwine, celery cream,
figs, grapes and chessnuts)**

Origin of meats:

Beef, pork: Switzerland Poultry: France

Lamb: Ireland

Origin of fish:

Scallops, seabass, sole and lobster: Pacific and Atlantic

Arctic char: Switzerland

Epicurean Menu

Chf 95.00 per person (from 2 people)

Ballotine of hare and foie-gras, variation around the quince

Delight of bolet,
Raw ham chips and fried onions

Crawfish Tartlet and leeks
Lobster sauce

Deer nutz, sauce « Grand Veneur »
red cabbage, fig and spätzli

Fruits crumble,
Vanilla ice cream

Discovery Menu

Chf 75.00 per Person (from 2 persons)

Delight of bolet,
Raw ham chips and fried onions,
wood flavor foam

Roasted lobster, beans from Paimpool
Chorizo and morels

Deer fillet, blackcurrant sauce
red cabbage, fig and spätzli

Quince and vanilla panna cotta

Business Menu

Chf 45.00 per Person

Foie-gras Terrine
variation around the quince

Jugged Wild boar Cheeks
Small onions and bacon strips
Red cabbage and spätzli

Salted caramel Flan
Served with whipped cream

*Lunchtime, Monday to Friday
Not included in Passeport Gourmand*

Menu of the day

Chf 26.00 per Person

Green salad

Our dish of the day

Coffee

*Lunchtime, Monday to Friday
Not included in Passeport Gourmand*

Children's Menu

Chf 19.00 per Person

Choice of beverage

Filet of fish

Or

Chicken supreme

Served with French fries and vegetables of the day

Scoop of ice-cream

*The menu is available to children aged 4 to 12 years
Free for children under 4 (please inform staff when ordering)*

Service and VAT included

Cheese

Platter of aged cheeses from Maison Alves Chf 14.00

Desserts

Duo of figs with sorbet and whipped cream
Vanilla-cinnamon sauce Chf 12.00

Fruits "Crumble"
Vanilla ice cream Chf 12.00

Chocolate fondant
Vanilla ice cream Chf 12.00

Vanilla Panna Cotta with quince Chf

Tarte of the day Chf 8.00

Vanilla crème brûlée Chf 11.00

Salted caramel Flan Chf 8.00
Served with whipped cream

Oriental-inspired orange salad Chf 10.00

Coffee with petit four
(A tea or coffee with a surprise mini-dessert) Chf 14.00

Artisanal ice cream and sorbets Chf 3.50
(Vanilla, Chocolate, Mocha, Caramel, Strawberry, (per Scoop)
Mango, Passion fruit, lemon, Apricot and raspberry)

Chantilly cream supplement Chf 1.50

Arrosée vaudoise
Sorbert and brandy or spirit of your choice Chf 12.00

Service and VAT included

Our menu without gluten and lactose

To start

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|---|-----|-------|
| Foie-gras Terrine on quince variation | Chf | 25.00 |
| Pan-fried scallops, served on a pumpkin soup | Chf | 25.00 |
| Ballotine of hare and foie-gras with Valais bacon, declination of autumn fruits | Chf | 25.00 |

Plates

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| Pine-perch fillet with bolets, roasted nuts, vinaigrette and small salad | Chf | 40.00 |
| Hand-cut steak tartare French fries and toast | Chf | 40.00 |
| Deer fillet, poached pear, rosemary fig, grapes and celery cubes | Chf | 40.00 |

Service and VAT included

Our menu of vegetarian dishes

To start

| | | |
|--|-----|-------|
| Terrine of bolets, fried onions and Saladin | Chf | 25.00 |
| Pumpkin soup, scented foam | Chf | 15.00 |
| Perfect egg and its pan fried bolets, hazelnut emulsion | Chf | 25.00 |

Vegetarian dishes

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| Vegetarian "burger" cake served on a rösti, candied onions and spinach vegetables casserole | Chf | 30.00 |
| Pallet of autumn fruits and vegetables and spätzli | Chf | 30.00 |
| Thin leek pie, celery and potato mousseline | Chf | 30.00 |

Service and VAT included

Desserts

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|--------------------------------|-----|---------------------|
| Fruit compote raspberry sorbet | Chf | 10.00 |
| Oriental orange salad | Chf | 10.00 |
| Sorbet | Chf | 3.50 (per Scoop) |

Service and VAT included