

Asparagus from the Canton Home-smoked mayonnaise, grated hard-boiled egg	CHF 24
Macédoine of vegetables Peas cream	CHF 18
Breaded Tomme Vaudoise Served with salad	CHF 16
Egg "Parfait" Morels, Gruyère cheese cream, potato emulsion	CHF 26
Courgette velouté Mushrooms whipped cream	CHF 22
Ravioli stuffed with Tomme Vaudoise cheese Hay broth	CHF 30
Calf's head carpaccio Ravigotte sauce, croutons	CHF 24
Smoked trout tartar Lemon, cottage cheese and green oil	CHF 25
Grilled fennel Lemon caper condiment, tangy fennel salad	CHF 30
Poached char Pearl barley risotto with green asparagus, white butter with celery	CHF 40

MAIN COURSES

STARTERS

Pearl barley risotto with green asparagus, white butter with celery	
Free-range poultry stuffed with confit legs Morel stew	CHF 42
Beef sirloin Like a hollandaise sauce, with onion, pickles and chive condiments	CHF 45
Pig Confit Mashed potatoes, kale	CHF 38
Beef tartar knife-cut Fries and salad	CHF 36
Lamb shoulder Grilled potatoes and mushrooms (for 2 persons)	CHF 85

Origin of meat and fish : Switzerland and France

On request, our employees will inform you about the ingredients present in your dishes, which are likely to cause allergies or food intolerances.

All are prices are in Swiss Francs (CHF), VAT included.



	Gruyère cheese from the Pittet farm Moutain pasture "Grands-Plats de Bise"	CHF 14
CHEESES	Creamy cheese from Le Lieu Half piece	CHF 17
	Assortment of 3 cheeses Tomme Fleurette, Creamy cheese and Gruyère from the Pittet farm	CHF 18

	Blueberry meringue	CHF 14
	Hazelnut chocolate Entremet Dark chocolate, hazelnut almond and vanilla praline, hazelnuts, fleur de sel	CHF 14
DESSERTS	Yogurt duo Entremet Strawberry and rhubarb	CHF 14
	Apple pie, hazelnut linzer shortbread Caramelized apple compote, apple cider caramel, raw milk ice cream	CHF 14

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