


## STARTERS

- Mixed salad**  8.-
- Leeks served warm, Ravigote sauce**  15.-  
Crispy shallots
- Malakoff with full-bodied Gruyère cheese (2 pieces)**  14.-  
Pickles and vegetable saladine
- Malakoff with full-bodied Gruyère cheese (3 pieces)**  19.-  
Pickles and vegetable saladine
- Swiss organic perfect egg, parmesan shortbread** 19.-  
Pea espuma and grilled guanciale
- Semi- cooked foie gras infused with spices and mulled wine** 26.-  
Warm brioche and condiment



## MAIN DISHES

- Scallops and bisque emulsion** 46.-  
Creamy risotto with chives and combawa lime zest
- Beef tenderloin** 48.-  
Colrave millefeuille and potatoes, truffle flavoured juice  
Leek espuma and vegetable
- Trout fillet from the Vaud Riviera** 39.-  
Dill sauce and Granny-Smith brunoise  
Seared polenta and creamy Jerusalem artichoke
- Caramelized GRTA poultry supreme** 39.-  
Cromesquis with basil and vegetables  
Reduced juice "façon Grand mère"
- Millefeuille of spring vegetables and market vegetables**  31.-  
Leek espuma and Creamy Jerusalem artichoke
- Frogs' legs** 36.-  
Parsley and straw potatoes\*

### *MENU Child 19.-*

**Hamburger** - Local fries\* or vegetables

Or

**Perch fillets** - Beurre blanc, straw potatoes\* or vegetables

*1 Scoop of ice cream or sorbet for dessert\**

 Vegetarian dish

The asterisk (\*) means that the dish does not meet the requirements of the Homemade

**TARTAR MENUS**  
*With salad as a starter*



Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes*	43.-
Beef tartare with homemade foie gras Local toasts and fries*	46.-
Thai Beef Tartare Shrimp chips* and fries*	41.-
Beef tartare with basil Local toasts and fries*	40.-
Beef tartare with white truffle flavoured oil, Parmesan and arugula Local toasts and fries*	43.-
Traditional Beef Tartare Local toasts and fries*	40.-
Beef tartare washed down with Brandy Local toasts and fries*	43.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	43.-

**CLASSICS MENUS**  
*With a salad in starter*

Hamburger with Appenzeller Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and fries*	33.-
Perch fillets Lemon white butter and shoestring fries	42.-
Swiss organic perfect egg, parmesan shortbread Pea espuma and grilled guanciale <i>Side dish: French fries, shoestring fries, or vegetables</i>	34.-



**VEGETARIAN MENUS**  
*With a salad in starter*



Millefeuille of spring vegetables and market vegetables Leek espuma and Creamy Jerusalem artichoke	32.-
Swiss organic perfect eggs, parmesan shortbread Pea espuma <i>Side dish: French fries, shoestring fries, or vegetables</i>	32.-

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## DESSERTS

<b>Cheesecake façon tatin</b> Caramelized apples and salted butter caramel	13.-
<b>Baba au rhum</b> Whipped cream*, flaked almonds	13.-
<b>Crème brûlée</b> Vanilla from Madagascar	12.-
<b>Chocolate runny heart</b> Vanilla ice cream	13.-
<b>Floating Islands</b> Custard and flaked almonds	13.-
<b>Meringues with double cream*</b>	11.-
<b>Café gourmand</b>	16.-
<b>Perfect mocca with water*</b>	11.-
<b>Cheese slate</b>	14.-



## ARTISANAL ICE CREAM CUPS Glace des Alpes\*

<b>Coffee time</b> Scoop of ice cream or sorbet with an espresso	7.-
<b>Danemark</b> Vanilla ice cream, homemade chocolate sauce	14.-
<b>Ice coffee</b> Coffee ice cream washed down with espresso	14.-
<b>Actuelle</b> Vanilla, chocolate, salted butter caramel ice cream	14.-
<b>Sorbetière</b> Ice cream, tropical fruits, lemon, red fruits	14.-
<b>Valaisanne</b> Apricot and Apricot Sorbet	16.-
<b>Caribéen</b> Rum raisin ice cream and rum	16.-

### SCOOP OF ICE CREAM OR SORBET « Glaces Des Alpes »

Vanilla, Coffee, Chocolate, Stracciatella, Salted Butter Caramel, Pistachio, Rum-Raisin  
Apricot, Lemon, Red fruits, Tropical fruits, Pear

**Scoop: 4.20.- With Chantilly\*: 1.90.-**

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## OUR MEAT AND FISH ORIGINS

Poland: Perch fillets

Switzerland: Bread, Beef, Egg, Trout, Poultry

France : Foie gras

Italia : Guanciale

North Atlantic: Sea bream, Scallops

Indonesia : Frogs

*Dear Client,*

*On request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.*

*Your restorer*