

Rendez-vous culinaire

Variation autour de l'asperges

Tartare de bœuf « Café de Paris »

Beef tartare
gratinated with herb butter
and toasted bread

26.00

Tom Kha Gai l'ail des ours

Asian spicy coconut milk soup with wild garlic oil
Scallops, mushrooms and sprouts

24.00

Ravioli de homard

Homemade lobster ravioli
with foamy white wine butter sauce

34.00

Sole d'Atlantique meunière aux morilles

Fried sole fillets
with morel cream sauce
and white asparagus

38.00

Filet de veau « Pata Negra »

Medallion of veal fillet with Pata Negra and Parmesan
Port wine jus
Wasabi mashed potatoes
and vegetable bouquet

72.00

Plateau de fromages

Local and French cheese selection from the cart

oder

Sabayon aux fraises

Strawberry sabayon

20.00

Full menu CHF 148 per person

If you would like individual courses from the menu, these will be charged at
„à la carte“ prices

Nos hors d'œuvre froid

Terrine de foie gras de canard et son pain brioché

29.50

Duck liver terrine with muscat jelly and freshly baked brioche

Notre soupe

Bisque de homard

21.00

Lobster soup with Black Tiger prawns and seasoned with cognac

Nos hors d'œuvre chaude

Foie de canard poêlé

34.00

Pan fried duck liver on a caramelised apple slice, served with a balsamic and raspberry reduction

Nos plats principaux

Filet de bœuf « Rossini » avec sauce Périgueux	140 g	78.00
US-Beef fillet		
With pan fried duck liver and truffle sauce, Creamy white wine risotto and vegetables		
Without duck liver	160 g	70.00
Entrecôte grillé « Café de Paris »	180 g	54.00
Grilled Entrecôte of Swiss Prime Beef	250 g	64.00
Gratinated with Café de Paris butter shoestring potato fries and vegetables		

Choix des menus

Create your own menu	
Main course only	46.00
Starter and main course	62.00
Starter, soup, main course	76.00
Starter, main course, dessert/cheese	76.00
Starter, soup, main course, dessert/cheese	88.00

Prices in Swiss francs/per person

Sélection d’entrées

Tempura d’asperges
Crispy fried tempura asparagus with a creamy dried meat dip

Salade « Mimosa »
Mixed leaf salad with chopped egg,
Tomatoes, Parmesan
and wild garlic salad dressing

Tartare de Bœuf
Beef tartare with its garnishes, toast and butter

Tom Kha Gai
Asian coconut soup with chicken, mushroom and sprouts

Sélection de plats principaux

Cordon rouge

Rolled and breadcrumbed Schnitzel of pork filled with Serrano ham and mountain cheese, served with shoestring potato fries and vegetables

Filet de bœuf «Stroganoff»

Pink roasted cubes of beef fillet in a lightly spiced bell pepper cream sauce, served with rice

Paillard de bœuf grillée aux asperges

Thin paillard of beef with wild garlic hollandaise sauce, asparagus and new potatoes

Filet de fera «Zugoise»

Poached whitefish fillets from Lake Lucerne in a white wine herb sauce, with rice

Asperges aux morilles

Asparagus with a morel mushroom cream sauce **or** wild garlic hollandaise sauce, served with new potatoes

Sélection de desserts

Crème brûlée

Tartelettes de pâte feuilletée aux baies

Crispy puff pastry layers filled with mascarpone mousse, served with fresh berries and strawberry-rhubarb sorbet

Plateau de fromages

A selection of local and French cheese from the trolley (4 varieties)

Deklaration

COUNTRIES OF ORIGIN

Beef

Switzerland, Ireland andUSA
(may have been produced with the use of antibiotics and/or other antimicrobial performance enhancers)

Poultry

France, Hungary and Switzerland

Veal and pork

Switzerland

Fresh water fish

Switzerland, unless otherwise specified

Saltwater fish, shellfish

Tuna: Western pacific / FAQ 071
Sole: France, England



ALLERGY INFORMARION

Should you suffer with a food allergy or intolerance, please let a member of our team know.

Cereal containing gluten, shellfish, eggs, fish, peanuts, soy, milk, nuts, celery, mustard

Service times: 11.30 - 13.30 & 18.00 - 21.30

All our prices are shown in Swiss Francs including 8.1% VAT

The Euro amount is shown on the invoice

