Rendez-vous culinaire

Tartare de Bœuf « Café de Paris »
Beef tartare gratinated with «café de paris» butter,
served with freshly baked bread
26.00

Tom Kha Gai l'ail des ours
Asian style coconut milk soup with wild garlic oil,
scallops, mushrooms and sprouts
22.00

Ravioli de homard
Homemade lobster ravioli
with a white wine butter sauce
34.00

Sole d´Atlantique meunière aux morilles
Pan fried fillet of sole with a morel mushroom cream sauce,
and white asparagus
38.00

Filet de veau « Pata Negra »
Medallion of veal fillet with Pata Negra ham and parmesan,
with port wine sauce, wasabi mashed potato and vegetables
72.00

Plateau de fromages
Selection of local and French cheese from the trolley

or

Gratin de fraises au sabayon
Strawberries gratinated with a light wine cream
20.00

Full menu CHF 148 per person

If you would like individual dishes 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
with a balsamic and raspberry reduction

Nos plats principaux

Filet de bœuf « Rossini »   140 g   78.00
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
« Café de Paris »
shoestring potato fries and vegetables

Sole d´Atlantique meunière aux morilles   78.00
Fillets of sole with a morel mushroom cream sauce, asparagus and new potatoes

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

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Sélection d'entrées

Tempura d'asperges
Crispy fried asparagus with a dried meat dip

Salade « Mimosa »
Seasonal salad leaves 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 milk soup with chicken, mushrooms and sprouts

Sélection de plats principaux

Cordon rouge
Breadcrumbed and rolled 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 with a lightly spiced bell pepper cream sauce,
served with rice

Paillard de bœuf grillée aux asperges
Thinly beaten Schnitzel of beef with wild garlic hollandaise,
asparagus and new potatoes

Filet de fera «Zugoise»
Poached white fish fillets from Lake Lucerne,
with a white wine herb sauce and rice

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

Sélection de desserts

Crème brûlée

Mille feuille aux baies
Tartlet with mascarpone mousse, fresh berries and rhubarb and strawberry sorbet

Chariot de fromages
Selection of local and French hard and soft cheese from the trolley (4 pieces)
Price for additional pieces CHF 5.00

Deklaration

COUNTRIES OF ORIGIN

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

Poultry
France, Hungary, Switzerland

Veal and pork
Switzerland

Fresh water fish
Switzerland (unless otherwise stated)

Salt water fish, shell fish
Tuna, Western Pacific / FAQ 071
Sole, France, England

ALLERGY INFORMATION

Should you suffer with a food allergy or intolerance, please speak to a member of
our service team

Cereals containing gluten, shell fish, egg, fish, peanuts, soy, milk, nuts, celery,
mustard

Service times: 11.30 - 13.30 & 18.00 - 21.30

All our prices are in Swiss francs including 8.1% VAT

The Euro amount is shown on the invoice