

# Rendez-vous culinaire

## Variation autour de l'asperges

### **Tartare d'omble chevalier et d'asperges**

Tartare of Swiss char with wild asparagus, yuzu vinaigrette and grapefruit

28.00

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### **Tortellini farcis au beurre blanc**

Homemade asparagus tortellini with an asparagus butter sauce and tomato oil

18.50

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### **Oeuf bénédicte aux asperges**

Brioche, ham, asparagus and 62-degree egg, with a wild garlic hollandaise sauce

26.00

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### **Sole d'Atlantique meunière aux morilles**

Fillets of sole with a morel mushroom cream sauce, asparagus and new potatoes

oder

### **Filet de veau aux morilles**

Medallion of veal tenderloin with a morel mushroom cream sauce. asparagus and new potatoes

64.00

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### **Plateau de fromages**

Selection of local and French cheese from the trolley

oder

### **Millefeuille aux fraises et chocolat**

Puff pastry filled with Felchlin chocolate mousse and strawberries, served with eggnog ice cream

18.50

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Full menu CHF 108 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**

26.50

Duck liver terrine with muscat jelly and freshly baked brioche

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## Notre soupe

### **Bisque de homard**

18.50

Lobster soup with Black Tiger prawns and seasoned with cognac

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## Nos hors d'œuvre chaude

### **Foie de canard poêlé**

28.50

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 76.00  
US-Beef fillet  
With pan fried duck liver and truffle sauce,  
Creamy white wine risotto and vegetables

Without duck liver 160 g 68.00

**Entrecôte grillé « Café de Paris »** 180 g 52.00  
Grilled Entrecôte of Swiss Prime Beef 250 g 62.00  
Gratinated with Café de Paris butter  
shoestring potato fries and vegetables

# Choix des menus

## **Create your own menu**

Main course only	44.00
Starter and main course	59.00
Starter, soup, main course	73.00
Starter, main course, dessert/cheese	73.00
Starter, soup, main course, dessert/cheese	84.00

Prices in Swiss francs/per person

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## Sélection d'entrées

### **Salade printanière**

Mixed spring salad with a Sherry balsamic dressing and warm asparagus with ham

### **Tartare de Bœuf**

Beef tartare with its garnishes, toast and butter

### **Tom Kha Gai l'ail des ours**

Asian coconut soup with wild garlic oil, 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

### **Omble chevalier «Dugléré»**

Freshly caught char from Canton Vaud on a white wine cream sauce with tomatoes, mushrooms and herbs, served with parsley potatoes and vegetables

### **Asperges aux morilles**

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

### **Gnocchis à l'ail des ours et aux asperges**

Homemade potato gnocchi with asparagus, wild garlic pesto and Belper Knolle

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## Sélection de desserts

### **Crème brûlée**

### **Gâteau roulé au lemon curd**

Lemon Swiss roll with raspberry coulis and homemade coconut and white chocolate ice cream

### **Plateau de fromages**

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

# Deklaration

## COUNTRIES OF ORIGIN

### **Beef**

Switzerland, Ireland and USA

(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

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# 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 7.7% VAT

The Euro amount is shown on the invoice

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