

	Light citrus mayonnaise, grated hard-boiled egg	CHF 24
	Macédoine of vegetables Peas cream	CHF 18
	Breaded Tomme Vaudoise Served with salad	CHF 16
STARTERS	Egg "Parfait" and morels Gruyère cheese cream, potato emulsion	CHF 26
	Squash velouté Whipped cream with bacon	CHF 22
	Ravioli stuffed with Tomme Vaudoise cheese Root broth and squash brunoise	CHF 30
	Smoked Féra tartar Lemon, cottage cheese and green oil	CHF 25

MAIN COURSES	Poached char Pearl barley risotto with green asparagus, white butter with celery	CHF 40
	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	CHF 85

CHF 30.-

Grilled fennel

Lamb shoulder

Lemon caper condiment, tangy fennel salad

Grilled potatoes and mushrooms (for 2 persons)

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.



	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
	Rosehip meringue	CHF 14
	Hazelnut chocolate Entremet Dark chocolate, hazelnut almond and vanilla praline, hazelnuts, fleur de sel	CHF 14
DESSERTS	Citrus Entremet Citrus jelly, sorbet, fresh and confit citrus zest, lemon water	CHF 14
	Apple pie, hazelnut linzer shortbread Caramelized apple compote, apple cider caramel, raw milk ice cream	CHF 14