

# ME Le Gogant NU

## STARTERS

<b>Breaded Tomme Vaudoise</b> Served with salad	CHF 15.-
<b>Soft-boiled egg, tarragon jelly</b> Cream of peas and onions, diced carrots, red radish and garden herbs	CHF 22.-
<b>Courgette velouté</b> Mushrooms whipped cream	CHF 22.-
<b>Veal vitello with fir scents</b> Balsamic mayonnaise, fir cream balls and balsamic vinaigrette	CHF 28.-
<b>Smoked trout tartar</b> Lemon jelly, cottage cheese and green oil	CHF 25.-
<b>The "Beefsteak" tomato</b> Cream of lovage, bread croutons and balsamic vinaigrette	CHF 18.-

## MAIN COURSES

<b>Stuffed eggplant gratinated with Gruyère cheese</b> Ratatouille and tomato sauce	CHF 28.-
<b>Barley risotto with garden scents</b> Brunoise of chard and coulis of garden herbs	CHF 28.-
<b>Char fillet</b> Herbed hummus with beurre blanc	CHF 41.-
<b>Free-range poultry stuffed with confit legs</b> Chanterelles, carrot puree, reduced poultry juice and cream sauce	CHF 42.-
<b>Beef sirloin</b> Stuffed onion, beurre maître d'hôtel with herbs from our garden	CHF 46.-
<b>Pig confit</b> Potato Rösti like a millefeuille	CHF 38.-
<b>Beef tartar knife-cut</b> Fries and salad	CHF 36.-
<b>Lamb shoulder</b> Grilled potatoes and mushrooms (for 2 persons)	CHF 85.-

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.

All our prices are in Swiss Francs (CHF), VAT included.

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## CHEESES

- Gruyère cheese from the Pittet farm** CHF 14.-  
Moutain pasture "Grands-Plats de Bise"
- Creamy cheese from Le Lieu** CHF 17.-  
Half piece
- Assortment of 3 cheeses** CHF 18.-  
Tomme Fleurette, Creamy cheese and Gruyère from the Pittet farm

## DESSERTS

- Red fruits meringue** CHF 14.-
- Hazelnut chocolate Entremet** CHF 14.-  
Dark chocolate, hazelnut almond and vanilla praline, hazelnuts, fleur de sel
- Homemade peach cheesecake with verbena scents** CHF 14.-  
Homemade peach sorbet
- Apricot clafoutis** CHF 14.-  
Apricot and rosemary sorbet
- Tonka crème brûlée** CHF 14.-
- Ice cream and sorbet of the moment** CHF 6.50

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