

ME Le Gogant NU

STARTERS

Breaded Tomme Vaudoise Served with salad	CHF 15.-
Crispy egg Mushrooms, lentils and mushroom emulsion	CHF 23.-
Beetroot carpaccio Mushroom pickles, parsley and cottage cheese from Hauser creamery	CHF 18.-
Squash velouté Croutons and whipped cream with smoked bacon	CHF 22.-
Trout carpaccio "smörrebröd" style Cottage cheese from Hauser creamery, fir caviar, vegetable pickles	CHF 25.-
Game pâté en croûte Onion and blueberry chutney, gentian and blueberry jelly	CHF 28.-
Ravioli stuffed with Vacherin cheese Root broth and celery brunoise	CHF 26.-

MAIN COURSES

Mushroom toast Homemade bricelet, wild mushroom, béchamel, parsley & fried onions	CHF 32.-
Barley risotto with garden scents Brunoise of chard and coulis of garden herbs	CHF 28.-
Char fillet Carrots flavoured with lemon and beurre blanc	CHF 41.-
Free-range poultry stuffed with confit thighs Wild mushrooms, reduced poultry juice and cream	CHF 42.-
Beef sirloin Stuffed onion, beurre maître d'hôtel with herbs from our garden	CHF 46.-
Pork confit Celery purée, reduced juice and potato croquette	CHF 38.-
Homemade beef tartar Fries and salad	CHF 36.-
Venison shoulder Sweet and sour condiment, mushroom tuile and game sauce	CHF 45.-

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.-
Mountain 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

- Blueberry Chiboust** CHF 14.-
Subtle hint of 'La Pive' gin from the Léman distillery and blueberry coulis
- Hazelnut and chocolate Entremet** CHF 14.-
Chocolate mousse, hazelnut praline and coffee crème anglaise
- Pear clafoutis** CHF 14.-
Homemade pear and vanille ice cream
- Mountain-style tiramisu** CHF 14.-
Mascarpone cream, caramelized apples with maple syrup, rosehip jelly and hazelnut dacquoise
- Ice cream and sorbet of the moment** CHF 6.50

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