

STARTERS

Mixed salad, red onion pickles, radish and chervil 🌿🇨🇭🇨🇭 <i>La Terrasse vinaigrette</i>	7.00
Duck foie gras terrine 🇨🇭 <i>passion fruit jelly, mango chutney</i>	18.00
Gravlax of salmon fillet with dill <i>herb vinaigrette and blinis</i>	15.00
Scallop tartlet <i>leeks in various textures, hazelnut oil, and chives</i>	19.00
Oxtail ravioli 🇨🇭 <i>pot-au-feu broth, horseradish cream</i>	16.00
Pressed turnip and beetroot 🌿 <i>duo of goat's cheese in samossa and mousse, shallot vinaigrette</i>	16.00

MAIN COURSES

Pork tenderloin and belly from Les Ponts-de-Martel 🇨🇭 <i>orange sauce, choice of side</i>	41.00
Free-range poultry ballotine <i>with cured ham, Gruyère cheese, supreme sauce, choice of side</i>	39.00
Italian-style beef fillet tartar 🇨🇭 <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Simmental beef fillet 🇨🇭 <i>with candied shallots and Neuchâtel Pinot Noir, rösti, and spinach shoots</i>	48.00
Lake or sea fish <i>choice of side</i>	<i>Based on availability</i>
Pan-fried perch fillets 🇨🇭 <i>Chasselas sauce, choice of side</i>	42.00
Celery risotto 🌿🇨🇭 <i>with shiitake and eryngii mushrooms from Neuchâtel, brown butter foam</i>	29.00

*Choice of side:
homemade fries, roasted new potatoes, gratin dauphinois, rice, or seasonal vegetables*

DESSERTS

Cheese trio, selected by La Maison du Fromage, Sterchi <i>aged port reduction, and toasted fig bread</i>	14.00
Roasted pineapple 🇨🇭 <i>pineapple chips, coconut ice cream and foam</i>	13.00
Chocolate fondant <i>caramel ice cream, almond crisp</i>	15.00
Rum baba <i>whipped cream with passion fruit, mango coulis,, Trois-Rivières rum</i>	15.00
Vanilla crème brûlée 🇨🇭 <i>served with a scoop of vanilla ice cream</i>	12.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	16.00

CHILDREN'S PORTIONS - 1/2 PRICE, UP TO 12 YEARS

Pork tenderloin, Perch fillets, Celery risotto