











## STARTERS


Mixed salad with herbs    <i>La Terrasse vinaigrette</i>	8.00
Chanterelle and sweetbread puff pastry <i>mushroom foam</i>	18.00
Roasted Jerusalem artichoke and scallops <i>coffee-flavoured</i>	19.00
Lobster salad  <i>with ginger, passion fruit and salsify</i>	21.00
Poached free-range egg  <i>served on a variety of leeks, meat jus vinaigrette</i>	15.00
Pressed semi-cooked foie gras, pan-seared and duck confit <i>onion and clementine condiments, toasted brioche</i>	20.00

## MAIN COURSES

Beef Wellington fillet, for 2 people <i>port wine sauce, garnish of your choice (20 minutes wait)</i>	p.p 55.00
Swiss Alpine chicken two ways <i>leg stuffed with Ponts-de-Martel chorizo, poached breast, garnish of your choice</i>	36.00
Local lamb ribs and kefta <i>coriander and ras el hanout jus, garnish of your choice</i>	42.00
Veal shank pot-au-feu  <i>lovage whipped cream</i>	39.00
Lake or sea fish <i>garnish of your choice</i>	Based on availability
Pan-fried perch fillets  <i>Chasselas sauce or brown butter, garnish of your choice</i>	42.00
Homemade gnocchi sauté  <i>creamy mushrooms and chanterelle fricassée, woodland-flavoured foam</i>	32.00
Cauliflower medley   <i>cooked, raw, roasted, velouté, purée and pickles, garnish of your choice</i>	29.00

*All our dishes are served with a vegetable.  
Choice of side: homemade fries, roasted new potatoes, gratin dauphinois or rice*

## DESSERTS

Cheese trio, selected by La Maison du Fromage, Sterchi <i>homemade chutney</i>	14.00
Rum baba, citrus confit and whipped cream	15.00
Roasted pineapple, French toast brioche and vanilla ice cream with currants*	14.00
Roasted banana, coconut foam and dark chocolate sorbet*	13.00
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

*Veal shank Alpine chicken, Perch fillets, Cauliflower medley, Gnocchi sauté*

*Origins: Beef, pork, veal, chicken, lamb: Switzerland | Venison, deer: Austria | Foie gras: France  
Scallops: Brittany | Perch: farmed in France, filleted in Switzerland | Lake fish: Neuchâtel  
Lobster: Canada | Sea fish: Mediterranean*