

STARTERS

Mixed salad 🌿🍷🍷 <i>La Terrasse vinaigrette</i>	8.00
Roasted scallops 🍷 <i>squash cream, chestnut pieces, tonka bean foam</i>	20.00
Roe deer fillet tartare with mustard, celery and hazelnuts 🍷	18.00
Leeks vinaigrette with pan-fried foie gras	21.00
Perfect egg with porcini mushrooms and brioche soldiers	18.00
Sweetbread vol-au-vent with sauce suprême	16.00

MAIN COURSES

Pork chop from Les Ponts-de-Martel 🍷 <i>mustard sauce, choice of side dish</i>	39.00
Roe deer fillet, grand veneur sauce <i>quince, celery purée, red cabbage, chestnuts, red wine pear, spätzli</i>	45.00
Deer fillet, blackcurrant sauce <i>quince, celery purée, red cabbage, chestnuts, red wine pear, spätzli</i>	42.00
Wild boar cheek stew with Neuchâtel Pinot Noir <i>pearl onions, croûtons and button mushrooms, served with spätzli</i>	39.00
Beef fillet Chateaubriand (for 2 people) 🍷 <i>morel sauce, choice of side dish</i>	p.p. 55.00
Roasted half lobster, lobster sauce 🍷 <i>creamed celery, Granny Smith apples, choice of side dish</i>	49.00
Wild catch of the moment <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 with chanterelle mushrooms 🌿	35.00

*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
Like a lemon tart <i>crumble, lemon crèmeux, lemon gel, lime zest, lemon sorbet*</i>	15.00
Crispy meringue 🍷 <i>blackcurrant coulis and chestnut cream, caramelised chestnuts, double cream ice cream*</i>	15.00
Milk chocolate crèmeux 🍷 <i>salted butter caramel, chocolate sorbet, dark chocolate crisp, coconut milk foam</i>	15.00
Vanilla crème brûlée 🍷 <i>served with a scoop of vanilla ice cream*</i>	14.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	16.00

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

Wild boar cheek stew, perch fillets, homemade gnocchi with chanterelle mushrooms

Origins: Pork, beef, veal: Switzerland | Game: Europe | Foie gras: France | Perch: farmed in France, filleted in Switzerland | Lake fish: Neuchâtel | Scallops: USA | Lobster: Canada | Sea fish: Based on availability