











STARTERS



Small green salad   	6.50
Greek Salad  	15.00/28.00
<i>Tomatoes, green peppers, cucumbers, red onions, PDO feta, Kalamata olives, oregano</i>	
Cold Soup 	16.00
<i>Beetroot, raspberries, fresh goat cheese</i>	
Red tuna heart tataki  	21.00
<i>Sesame sauce, mixed greens</i>	
Vitello Tonnato  	19.00/36.00
<i>Veal, tuna sauce, anchovies, capers</i>	

MAIN COURSES

Pesto Ravioli del plin 	24.00
<i>Butter and sage, grated Goat Cheese from Lignières</i>	
Five Meats Sacchetti	26.00
<i>Beef, pork, mortadella, raw and cooked ham, Parmigiano Reggiano DOP cream</i>	
Eggplant Parmigiana 	28.00
<i>Arugula, pine nuts</i>	
Lake or sea fish 	
<i>Depending on availability</i>	
Pan-fried perch fillets (200g) 	41.00
<i>Brown butter, lemon</i>	
Dry-aged Simmental ribeye steak (230g) 	48.00
<i>Café de Paris butter</i>	
Beef fillet tartare (200g) 	38.00
<i>Sils bread toasts or homemade fries</i>	
Rack of lamb  	39.00
<i>Cornaux oyster mushrooms, reduced lamb jus</i>	

*All our meat and fish dishes are served with a choice of side:
homemade fries, parsley potatoes, gratin dauphinois, rice, or seasonal vegetables*

DESSERTS




Assorted matured cheese trio 	15.00
<i>Selection of the moment</i>	
Key Lime Pie	11.00
<i>Lime, condensed milk, meringue</i>	
Rhum baba	14.00
<i>Vanilla whipped cream, passion fruit, almond tile, Trois-Rivières rum</i>	
Apricot Pavlova 	12.00
<i>Vanilla pastry cream, apricot coulis, fresh apricots, vanilla ice cream, Madagascar vanilla whipped cream</i>	
Ice creams and sorbets of the moment	per scoop 3.90
Gourmet coffee	15.00
<i>Assortment of four mini pastries, choice of coffee</i>	

FOR CHILDREN UP TO 12 YEARS OLD

Available in half portions, at half price

Vitello tonnato, Perch fillets, Pasta, Lamb fillet

Origins: Beef, veal, pork: Switzerland | Simmental beef: Neuchâtel/Berne | Lamb: Australia | Perch: Farm-raised in France, filleted in Switzerland | Red tuna: Pacific Ocean | Lake fish: Neuchâtel | Sea fish: Brittany, France

Vegetarians  Gluten-free  Lactose-free 
Prices in CHF, including VAT

COFFEES & CHOCOLATES

Ristretto, espresso, coffee	4.00
Double espresso, cappuccino, macchiato, latte	4.90
Viennese coffee	4.90
Hot chocolate	4.50

TEAS & INFUSIONS

In a sachet, 30cl cup	4.00
<i>English Breakfast, Earl grey, China green, Mint, Darjeling</i>	
Loose leaves, 60cl teapot	6.50

REFRESHMENTS

Water

Henniez blue 33cl, 50cl, 1l	4.20	5.40	9.80
Henniez green 33cl, 50cl, 1l	4.20	5.40	9.80
Badoit, 50cl			5.50

Limonades

Fizzy orange, raspberry, lemon 35cl	4.90
Rivella red, blue 33cl	4.90
Coca-Cola, zero 33cl	4.60
Chinotto	5.40

Juices

Valais Apricots, Williams Pear, Orange, Tomato 20cl	4.60
Mont-Vully Apple Juice 30cl	4.80

Iced teas

Ice tea lemon 30cl	4.20
Earl Grape, homemade iced tea 30cl	4.90
<i>earl grey, grapes, elderflower</i>	

BEERS

Our La Vouivre Beer Selection, Cortaillod

Draft beers	30cl	50cl
La B'Art	5.50	7.50
Bottled beers		33cl
La Vouivre Ambrée		7.00
La Dorée		7.00
La Weise		7.00
La Vouipa IPA Blond		7.00

WINE BY THE GLASS

		<i>1dl</i>
Chasselas de Neuchâtel, per liter <i>Maison Carrée, Auvernier</i>		4.00
Neuchâtel Pinot Gris <i>Roger Sandoz, La Coudre</i>		6.80
Entre-deux-Mers <i>Les Arromans, Sauvignon, Bordeaux (F)</i>		6.60
Cuvée Tradition Brut <i>Maison Mauler, Môtiers</i>		9.00
Spumante, Blanc de noirs, metodo classico 2013 <i>Azienda agricola Foglino 7, Castel Boglione, Italie</i>		10.00
Neuchâtel Œil de Perdrix <i>Cave des Lauriers, Jungo & Fellmann, Cressier</i>		6.40
Neuchâtel Pinot noir <i>Cave des Lauriers, Jungo & Fellmann, Cressier</i>		6.40
Gamaret and Garanoir blend <i>Bonvillars AOC, Keller, Vaumarcus</i>		6.20

CURRENT WINE SELECTION

	<i>1dl</i>	<i>75cl</i>
Non-filtré (non-filtered) <i>Cave des Lauriers, Jungo & Fellmann, Cressier 2022</i>	5.50	38.00
Wood-aged Chardonnay <i>Domaine Ruedin, J. Tatasciore, Cressier 2019</i>	7.80	54.00
Wood-aged Gamaret <i>Domaine Ruedin, J. Tatasciore, Cressier 2020</i>	8.00	56.00
Roero, cuvée Vigna di Lino 2019 <i>Cascina Val del Prete, Priocca, Italy</i>	8.90	62.00