

STARTERS

Mixed salad, red onion pickles, radish and chervil 🌿🇫🇷🇨🇭 <i>La Terrasse vinaigrette</i>	7.00
Cancal oysters N°3 🇫🇷 <i>6 pieces, open-sea raised, sherry vinegar with shallots, lemon</i>	24.00
Duck foie gras terrine with smoked duck breast 🇫🇷 <i>clementine variations, grilled country bread</i>	17.00
Gravlax of Simmental beef fillet 🇫🇷🇨🇭 <i>lentils, hazelnuts and chanterelle pickles</i>	20.00
Ballotine of pike from Lake Neuchâtel <i>loster sauce</i>	19.00
Squash in three textures <i>velouté, roast and purée, crisps with Les Ponts-de-Martel cured ham</i>	15.00

MAIN COURSES

Roast veal sweetbreads 🇨🇭 <i>mustard seed jus, choice of garnish</i>	35.00
Pigeon and foie gras pie (20 minute wait) <i>cabbage leaf, puff pastry, port sauce, choice of side</i>	42.00
Italian-style beef fillet tartar 🇫🇷 <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Tagliata of Simmental beef entrecôte 🇨🇭 <i>veal jus with tarragon, choice of side</i>	45.00
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>	41.00
Seasonal rösti 🌿🇨🇭 <i>roasted cauliflower, Chasselas and Parmesan sauce, Parmesan crisps, cauliflower pickles</i>	28.00

*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
Poached apple 🇨🇭 <i>with a melting heart of salted caramel, apple compote, chips and sorbet</i>	14.00
Lemon « Tart » <i>with meringue and Italian meringue, lemon sorbet</i>	14.00
Rum baba <i>pears and salted caramel, 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>	15.00

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

Beef tagliata, Perch fillets, Seasonal rösti