










STARTERS



Mixed salad, red onion pickles, radish and chervil    <i>La Terrasse vinaigrette</i>	7.00
Crispy tartlet with green peas and marinated trout <i>trout roe, orange vinaigrette</i>	14.00
Fried poached egg, green asparagus, and Parmesan 	18.00
Lobster salad  <i>with crispy sucrine, citrus fruits, and avocado</i>	22.00
Fricassée of veal sweetbreads with morels and lettuce on toasted bread	20.00

MAIN COURSES

Roasted Alpine lamb rack on the bone <i>lemon balm-infused jus, choice of side</i>	42.00
Herb-crusted veal fillet <i>basil-perfumed jus, choice of side</i>	45.00
Italian-style beef fillet tartar  <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Simmental entrecôte pavé  <i>café de Paris sauce, choice of side</i>	48.00
Stewed white asparagus with fully shelled crayfish <i>lobster sauce, choice of side</i>	38.00
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
Asparagus and morel feuilleté 	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
White chocolate and rhubarb shortbread <i>strawberry sorbet</i>	15.00
Cherry dessert inspired by «Forêt Noire» cake <i>morello cherry sorbet, blackcurrant liqueur</i>	15.00
Iced vacherin  <i>lime, fresh raspberries, basil</i>	14.00
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

Lamb rack, Veal fillet, Perch fillets, Asparagus and morel feuilleté

*Origins: Beef, pork, veal, lamb: Switzerland | Simmental beef: Neuchâtel/Berne | Trout: France | Crayfish: Switzerland
Perch: Farm-raised in France, filleted in Switzerland | Lake fish: Neuchâtel | Lobster: Canada
Sea fish: according to availability*