

## STARTERS

Mixed salad, red onion pickles, radish and chervil    <i>La Terrasse vinaigrette</i>	7.00
Tomato, basil and burrata medley  	15.00
Roast beef of Simmental beef tenderloin  <i>soft-boiled egg, tartar sauce</i>	19.00
Seared langoustine <i>green bean duo and crispy spiced wafers</i>	21.00
Tuna tartare with raspberries and mango  	16.00
Octopus and chorizo salad served on gazpacho 	18.00

## MAIN COURSES

Herb-crusted pork rack from Les Ponts-de-Martel <i>honey sauce, choice of side</i>	35.00
Vitello Tonnato from veal rump   <i>choice of side</i>	38.00
Italian-style beef fillet tartar  <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Simmental ribeye tataki   <i>chimichurri sauce, choice of side</i>	45.00
Pike quenelle from Lake Neuchâtel  <i>lobster sauce, choice of side</i>	35.00
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
Pressed Provençal vegetables  <i>cumin tomato coulis and burrata</i>	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
Rum baba with a strawberry medley	15.00
Floating island with red berries	13.00
Pear Belle-Hélène style	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

*Pork rack, Vitello tonnato, Perch fillets, Pressed Provençal vegetables*

*Origins: Beef, veal, lamb: Switzerland | Simmental beef: Neuchâtel/Berne | Pork: Neuchâtel  
Perch: Farm-raised in France, filleted in Switzerland | Lake fish: Neuchâtel | Lobster: Canada  
Langoustines: Denmark | Tuna: Philippines | Sea fish: according to availability*