








## STARTERS


Mixed salad with herbs    <i>La Terrasse vinaigrette</i>	7.00
Leek tartlet, Neuchâtel sausage <i>Pinot Noir sauce</i>	15.00
Seared scallops  <i>variation of pumpkin, tonka bean foam</i>	17.00
Lobster salad  <i>celery and Granny Smith apple rémoulade, crispy polenta</i>	18.00
Venison gravlax  <i>with beetroot and four spices, autumn fruits</i>	15.00
Foie gras ballotine, chicken supreme and smoked duck breast  <i>Confit, chips and onion pickles</i>	16.00

## MAIN COURSES

Venison fillet <i>blackcurrant cream sauce, spätzli, roasted fig, chestnuts, pear in red wine and saffron-poached quince</i>	39.00
Veal fillet wrapped in smoked bacon  <i>mushroom cream, tarragon jus, garnish of your choice</i>	42.00
Lamb shank confit  <i>creamy chickpea purée, Alpine herb jus, garnish of your choice</i>	35.00
Saddle of venison (for 2) <i>grand veneur sauce, spätzli, roasted fig, chestnuts, pear in red wine and saffron-poached quince</i>	p.p. 45.00
Italian-style beef fillet tartar  <i>arugula, parmesan, olive oil, olive and tomato tapenade, served with toast</i>	38.00
Lake or sea fish  <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 sauté  <i>creamy mushrooms and chanterelle fricassée, woodland-flavoured foam</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
Pear baba, chocolate cream, Williamine pear brandy	15.00
«Feuille à feuille», chestnut cream, lemon gel, blackcurrant sorbet*	13.00
Tarte Tatin, Granny Smith sorbet*	13.00
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

*Veal fillet, Perch fillets, Gnocchi sauté*