

STARTERS

Mixed salad    <i>La Terrasse vinaigrette</i>	8.00
White asparagus, green peas <i>lake trout, trout roe, croutons</i>	16.00
Perfect egg   <i>with green asparagus and morel mushrooms</i>	17.00
Black tiger prawn fricassee  <i>coconut milk with green curry and snow peas</i>	18.00
Pan-fried foie gras escalope  <i>rhubarb and cherry</i>	21.00

MAIN COURSES

Local veal rack in a herb crust <i>morel sauce, garnish of your choice</i>	45.00
Filet mignon and pork belly from Les Ponts-de-Martel  <i>mustard jus, garnish of your choice</i>	38.00
Alpine lamb fillet <i>Taggiasca olives, garnish of your choice</i>	41.00
Pike and monkfish puff pastry, for 2 people <i>lobster sauce, garnish of your choice</i>	p.p 45.00
Wild catch of the moment <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>asparagus and morels</i>	36.00
Swiss chard millefeuille  <i>with Parmesan cream, garnish of your choice</i>	30.00

*All our dishes are served with a vegetable.
Choice of side: homemade fries, roasted new potatoes, gratin dauphinois or rice*

DESSERTS

Cheese trio, selected by La Maison du Fromage, Sterchi <i>homemade chutney</i>	14.00
White chocolate, rhubarb, raspberries	15.00
Cherry clafoutis <i>with cherry coulis and sorbet*</i>	14.00
Rum baba with strawberries	15.00
Vanilla crème brûlée  <i>served with a scoop of vanilla ice cream*</i>	13.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	16.00

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

Veal rack, Filet mignon and pork belly, Perch fillets, Gnocchi sauté

*Origins: Pork, veal, lamb: Switzerland | Foie gras: France Perch: farmed in France, filleted in Switzerland
Lake fish: Neuchâtel | Prawn: Vietnam | Lobster: Canada | Sea fish: Based on availability*