

Soups

OXTAIL CLAIRE CLEAR OX-TAIL SOUP	Fr. 10.00
FRENCH ONION SOUP WITH CHEESE CROÛTONS	Fr. 11.00
FISH SOUP “CHEMINOTS” VARIATION OF FISH AND POTATOES FLAVOURED WITH SAFFRON WITH CROÛTONS AND ROUILLE SAUCE	Fr. 18.00
BISQUE DE HOMARD AU COGNAC CREAM OF LOBSTER SOUP & VEAL’S SWEETBREADS PARFUMED WITH COGNAC	Fr. 19.00

Salads

LAMB’S LETTUCE SALAD “GRANDMOTHER STYLE” WITH SAUTÉED BACON, EGG AND GARLIC CROUTONS	Fr. 16.00
PAN-FRIED FILLETS OF FISH SERVED ON A MIXED SALAD WITH AN ORANGE VINAIGRETTE	Fr. 32.00
SAUTÉED SCALLOPS VARIED MIXED SALAD POMEGRANATE AND SUNFLOWER SEEDS	Fr. 26.00
SPRING ROLL FILLED WITH LOBSTER AND SPINACH SALAD WITH FENNEL AND ORANGE PEANUT PARFAIT	Fr. 22.00

Cold starters

BEEF TATAR HOMEMADE STEAK TATAR RAW MINCED BEEFSTEAK WITH SPICES TOAST AND BUTTER	Fr. 25.00	Fr. 34.00
HOMEMADE DUCK LIVER TERRINE WITH ARMAGNAC AND FIG COMPOTE		Fr. 28.00
HERRING SALAD FROM SYLT OUR CLASSIC WITH YOGHURT DRESSING CUCUMBERS, CRISPY PIECES OF APPLE ONIONS AND DILL		Fr. 24.00
ROYAL GROENLAND SHRIMPS ROYAL GROENLAND SHRIMPS WITH COCKTAIL SAUCE TOAST AND BUTTER		Fr. 23.00
MARINATED SALMON FILET ROYAL MARINATED WITH SEA SALT AND HERBS HORSERADISH SORBET		Fr. 26.00
SARDINES IN THE TIN SERVED WITH SALAD AND BAGUETTE BREAD ON SPECIALLY MADE WOODEN BOARD	<i>WITH OLIVE OIL OR PIKANT</i>	Fr. 18.00

Warm starters

MARROWBONE (2 PIECES) SERVED WITH SEA SALT		Fr. 16.00
WARM SAUTÉED DUCK LIVER WITH CARAMELISED PIECES OF APPLE		Fr. 29.00
ESCARGOTS GRATINATED WITH GARLIC HERB-BUTTER		Fr. 19.00

Meat

BEEF

FILET OF BEEF "ROSSINI" Fr. 54.00
PORTWINE SAUCE
PAN-FRIED GOOSE LIVER

FILET OF BEEF „STROGANOFF“ Fr. 48.00
ON PAPRIKA CREAM SAUCE
WITH STRIPES OF RED PEPPERS AND PICKLES

ENTRECOTE OF BEEF "CAFÉ DE PARIS" Fr. 52.00
IRISH BLACK-ANGUS BEEF FROM THE GRILL
GRATINATED WITH A HOMEMADE SPECIAL BUTTER

LAMB

RACK OF LAMB "PROVENÇALE" Fr. 48.00
WITH A SPICY HERB CRUST
RATATOUILLE VEGETABLES

VEAL

200 YEARS CORDON BLEU BRIG Fr. 49.00
BREADED VEAL ESCALOPE
WITH HAM AND RACLETTE CHEESE

PORK

PORK TENDERLOIN "CALVADOS" Fr. 44.00
FLAMED WITH CALVADOS

DUCK

CANARD À L'ORANGE Fr. 46.00
ROSE ROASTED DUCK BREAST FROM PERIGORD
REFINED WITH AN ORANGE SAUCE

INCL. SEASONAL VEGETABLES AND ACCOMPANYING DISH OF YOUR CHOICE:
POTATO GRATIN, SPAETZLI, FRENCH FRIES, STEAMED POTATOES, NOODLES OR RICE

Fish

PERCH FILLET FROM RARON "MEUNIÈRE" Fr. 44.00
WITH BUTTER
SPINACH & BOILED POTATOES

GRILLED HALIBUT Fr. 47.00
HAZELNUT CRUST
CHAMPAGNE FOAM
MEDITERRANEAN VEGETABLES & GLAZED POTATO PEARLS

PETITE MARMITE DE HOMARD Fr. 46.00
LOBSTER MEDAILLON
CURRY SAUCE WITH MANGO
BASMATI RICE

ATLANTIC SOLE *SERVED IN TWO COURSES* 500G Fr. 65.00
GRILLED OR ROASTED IN BUTTER
STEAMED POTATOES OR RICE PILAF
SERVED WITH SPINACH

BOUILLABAISSE „MARSEILLAISE“ Fr. 45.00
FISH STEW COOKED IN SAFFRON STOCK
SERVED WITH CROÛTONS AND ROUILLE SAUCE
(20 MINUTES WAITING TIME)

„LA PÔCHOUSE“ Fr. 43.00
FISH STEW WITH FRESH WATER FISH
ON WHITE WINE-VEGETABLE STOCK

The Small Luxury

MALOSSOL CLASSIC
MEDIUM SIZE CREAMY GRAIN
FINE & SLIGHTLY SALT FLAVOUR
SERVED WITH BLINIS & CLASSIC SIDE DISHES



20G / Fr. 89.00

DEGUSTATION SET INCL. WODKA ABSOLUT 4CL
OR PERRIER – JOUET BRUT 10CL

Our Classics

QUEUE DE BOEUF Fr. 38.00
MARKIG-JUICY BRAISED OXTAIL

POT-AU-FEU Fr. 36.00
BEEF STEW WITH MARROWBONE VEGETABLES,
STEAMED POTATOES AND HORSERADISH

SAUERKRAUT PLATTER Fr. 38.00
SALTED PORK HAM, SMOKED BACON
PORK SAUSAGE
AND FRANKFURTER SAUSAGE

LAMB SHANK "GASCONNADE" Fr. 43.00
BRAISED LAMB SHANK

COQ AU VIN Fr. 43.00
CUTS OF CHICKEN STEWED IN RED WINE SERVED
WITH HOMEMADE SPAETZLI

CHEEKS OF VEAL Fr. 49.00
BRAISED IN A RED WINE SAUCE
WITH SEASONAL VEGETABLES

Vegetarian

CURRY Fr. 29.00
WITH SEASONAL VEGETABLES AND RICE
PREPARED TO YOUR CHOICE MILD OR SPICY

„CHOLERA“ Fr. 31.00
TRADITIONAL VEGETABLE PIE VALAIS STYLE
WITH POTATOES, PEARS, CHEESE,
ONIONS AND APPLES

VEGETARIAN MOUSSAKA Fr. 31.00
GREEK VEGETARIAN MOUSSAKA
WITH AUBERGINE, ZUCCHINI,
PEPERONI, TOMATO AND FETA

Swiss Specialities



VALAIS

CHEESE ON TOAST Fr. 19.00
HAM AND TOMATOES
TOPPED WITH CHEESE AND GRILLED

COLD PLATTER VALAISAN STYLE Fr. 25.00
THINLY SLICED AIR DRIED BEEF, CURED HAM, BACON CHEESE
AND SALAMI-TYPE SAUSAGE

FREIBURG

CHEESE FONDUE "MOITIE-MOITIE" PER PERSON Fr. 25.00
HALF VACHERIN CHEESE AND HALF GRUYÈRE CHEESE

ZURICH

SLICED VEAL Fr. 43.00
WITH A CREAMY SAUCE
FLAVOURED WITH WHITE WINE
SERVED WITH GOLDEN HASH-BROWNS

ST. GALLEN

„OLMA“ VEAL SAUSAGE Fr. 21.00
ONION SAUCE
FARMER'S HASH BROWNS

LUCERNE

LUCERNE VOL-AU-VENT Fr. 32.00
WITH VEAL DUMPLINGS SERVED
WITH RICE

VAUD

SAUSAGE FROM VAUD Fr. 32.00
SMOKED BOILED PORK SAUSAGE
WITH TRADITIONAL SPICES , LEEKS AND BOILED POTATOES