

## *Soups*

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

## *Salads*

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

## *Cold starters*

<b>BEEF TATAR</b> HOMEMADE STEAK TATAR RAW MINCED BEEFSTEAK WITH SPICES TOAST AND BUTTER	Fr. 25.00	Fr. 34.00
<b>HOMEMADE DUCK LIVER TERRINE</b> WITH ARMAGNAC AND FIG COMPOTE		Fr. 28.00
<b>HERRING SALAD FROM SYLT</b> OUR CLASSIC WITH YOGHURT DRESSING CUCUMBERS, CRISPY PIECES OF APPLE ONIONS AND DILL		Fr. 24.00
<b>ROYAL GROENLAND SHRIMPS</b> ROYAL GROENLAND SHRIMPS WITH COCKTAIL SAUCE TOAST AND BUTTER		Fr. 23.00
<b>MARINATED SALMON FILET ROYAL</b> MARINATED WITH SEA SALT AND HERBS HORSERADISH SORBET		Fr. 26.00
<b>SARDINES DELUXE «MILLÈSIMÉES 2009»</b> ON OLIVE OIL SERVED IN THE TIN WITH SALAD AND BAGUETTE BREAD		Fr. 18.00

## *Warm starters*

<b>MARROWBONE (2 PIECES)</b> SERVED WITH SEA SALT		Fr. 16.00
<b>WARM SAUTÉED DUCK LIVER</b> WITH CARAMELISED PIECES OF APPLE		Fr. 29.00
<b>ESCARGOTS</b> 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

**ASIAN VEGETABLE WOK** Fr. 31.00

MIXED VEGETABLES  
RICE NOODLES & CRISPY TOFU

# 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