Our _____

Starters and Salads

		Starter	Main Course
V	Cream of Fresh Vegetables	6.50	
V	Small Green Salad	6.50	
V	Small Mixed Salad Seasonal Vegetables, Homemade Rapeseed Oil based Sauce	7.50	
	Large Mixed Salad Seasonal Vegetables, Homemade Rapeseed Oil based Sauce	14.50	
	Small Dish from Canton Wallis Dried Meats & Cheese	14.00	
	Riviera Salad	14.00	25.00
	Green Salad, Tomatoes, Egg, Grilled Chicken in Olive Oil, Shavings of Parseman, Button Mushrooms, Croutons		
	Fisherman's Salad	14.50	25.50
	Mixed Salad, Gambas, Smoked Trout, Fillets of Perch Meunière		
V	Caramelized Hot Goat Cheese with Salad	12.00	19.50
	Green Salad, Walnuts, Pears, Honey		
	Country Dish Country Terrine, Cured Ham, Sausage from Canton Vaud, Salads	14.00	25.00

Our _____

Cheese Specialities

The Cheese Fondue of our Cheese Maker

With Gruyère PDO & Vacherin from Fribourg PDO

	,	
V	with Cheese	25.00
V	with Tomatoes, Served with Potatoes	26.50
V	with Porcini mushrooms	28.00
	Baked Bread with melted Cheese with Gruyère PDO	
V	Plain	18.00
	with Ham	19.00
	with Ham and Egg on top	22.00
	Onions and Pickles Supplement	1.50
	Potatoes Supplement	1.50

All our Cheeses are selected by our local Master Cheese Maker



Our _____ Traditional Brasserie Dishes

Crilled Boyle Courses	23.00		
Grilled Pork Sausage Onion Sauce, Roesti and Green Salad			
Cabbage Sausage & Papet Vaudois In Season			
Old Fashioned Lentils with cooked Sausage from Canton Vaud			
Garnished Sauerkraut	27.50		
White Cabbage, Smoked Ham, Smoked Bacon, Smoked Pork, Frankfurters, Potatoe	es:		
Roesti Potatoes with Gruyère PDO			
with Ham	22.00		
with Ham and Egg on top	23.00		
Our			
Fish Dishes			
Fillets of Perch with Tartar Sauce	32.00		
Fillets of Perch Meunière, Lemon Butter	32.00		
Fried Fillets of Perch, with Tartar Sauce (according to our original recipe	<i>e)</i> 29.00		
Fillet of Fera			
Almonds Meunière Sauce (according to delivery)			
Salmon Medallions with a Julienne of Vegetables Basil Sauce, White Rice	28.00		
Our Fish Dishes are accompanied by fresh Vegetables or green Salad and at your choice: Rice, Steamed Potatoes or French Fries			
Our			
Meat Dishes			
Beef Entrecote Steak on Slate 200 g	37.00		
Served with 3 Homemade Sauces, French Fries and Assortment of Vegetables			
Beef Fillet on Slate 160 g	37.00		
Beef Fillet on Slate 200 g	43.00		
Served with 3 Homemade Sauces, French Fries and Assortment of Vegetables			
Beef Burger	25.00		
Sesame seed Bun, Gruyère, French Fries and Green Salad			



25.00

Chicken Fillet with Mustard and Tarragon Sauce

French Fries and Assortment of Vegetable or Green Salad



	OUR	
	Pasta	
	Fusilli or Tagliatelle Bolognese Beef Sauce	22.00
	Fusilli or Tagliatelle all'Amatriciana	22.00
	Onions, Bacon and Tomato Sauce	
V	Fusilli or Tagliatelle Vegetarian Style	22.00
•	Tomato, Seasonal Vegetable and Pesto Sauce	
	Our	
	Home-made Pizza	
V	Pizza Margherita	17.00
	Mozzarella, Tomatoes, Oregano	
	Pizza Romana	20.00
	Mozzarella, Tomatoes, Ham, Mushrooms, Oregano	20.00
	Pizza Neapolitan Mozzarella, Tomatoes, Capers, Oregano, Anchovies, Olives	20.00
	Pizza Venetian	19.00
	Mozzarella, Tomatoes, Ham, Oregano	
	Pizza Diavola	21.00
	Mozzarella, Tomatoes, Oregano, Chorizo	
V	Pizza Goat Cheese	22.00
	Mozzarella, Tomatoes, Oregano, Goat Cheese, Rocket Salad, Honey	
	Pizza San Marina	21.00
	Mozzarella, Tomatoes, Oregano, Raw Ham, Rocket Salad, Parmesan	
V	Pizza Vegetarian	
	Mozzarella, Tomatoes, Oregano, Seasonal Vegetable	19.00
	Any additional supplement	1.50
	Our Pizzas are also available to take away with a free Soft Drink can.	
	OUR	
	Children Menus	
10	Small Dizza Marghorita	15.00

Portion of French Fries Small portion / Large portion

4.00 / 8.50

All prices include VAT, 7.7%

Provenance of Meat and Fishes: Beef and Pork - Switzerland, Chicken - Hungary or Poland Fera - Switzerland, Perch - Russia or Estonia, Smoked Trout - Denmark Salmon - Scotland or Norway, Prawns - Vietnam