Our Starters and Salads		
	Starter	Main
Green Salad	7.50	
Seasonal Soup with Croutons	8.50	
Riviera Salad Salads, Cherry Tomatoes, Parmesan, Egg, Chicken, Mushrooms and Croute		24.50
Goat Cheese Salad Toasts, Salads, Cherry Tomatoes, Walnuts, Pear, Honey, Raspberry	O .	24.50
Greek Salad Cherry Tomatoes, Feta cheese, Cucumber, Olives, Capers, Croutons and Oreg		24.50
Appetizer Planchette (Swiss Charcuterie, Gruyère PDO)	16.00	28.00
Our Meat Dishes		
Beef Entrecote Steak on Slate 200 g		36.00
Beef Fillet on Slate 160 g or 200 g	36.00	/ 42.00
Served with 3 Homemade Sauces, French Fries and Assortment of Vegetables		
Beef Tartar (140gr) served with French Fries, Green Salad, Toasted Bread		29.00
Beef Burger Sesame seed Bun, Gruyère PDO, Gherkin, Home-made sauce, French Fries e		24.00
Chicken Fillet Lemon Sauce with Tarragon served with French Fries and Assortment	of Vegetable	26.00
Our Fish Dishes		
Fillets of Perch Meunière with Lemon Butter, served with Tartar Sauce		30.00
Fried Fillets of Perch with Tartar Sauce (according to our original recipe)		30.00
Filets of Féra Whitefish from Lake of Geneva, Almond-Meunière Sauce (according to avail	lability)	35.00
Our Fish Dishes are accompanied by fresh Vegetables and French Fries		
Fried Fillets of Perch Burger Sesame seed Bun, Tartar Sauce, French Fries and Green	e Salad	24.00
Our Mussel Hotpots		
Mussels Marinière (white wine) or Poulette (Cream) or Indian (Cream and Curry), French	Fries 29.00	
Belgian Formula Marinière (white wine), French Fries, Green Salad and 2.5dl Draft W	Thite Beer 35.00	
Our Traditional Dishes		
Swiss Cheese Fondue from our Cheesemaker (with Gruyère PDO, Vacherin fribourgeon	is PDO)	
Cheese or Tomatoes (served with boiled potatoes) or Porcini Mushrooms	24.00 / 25.00	/ 26.00
<b>Baked Bread with melted Cheese</b> Plain <i>or</i> with Ham <i>or</i> with Ham and Egg on	•	•
Roesti Potatoes with Gruyère PDO Plain or with Ham or with Ham and Egg of	*	
Bratwurst with Onion Sauce, Roesti and Green Salad	on top 22.30 / 23.30	
	contains Pork	25.50
Grilled Veal Sausage, French fries, Old Style Mustard and Green Salad  * Onions and Pickles Supplement: 1.50  Potatoes Supplement: 5.00	contains Fork	25.50
Our Pasta and Rice		
Penne or Spaghetti	24.00 / 24.00	. / 25 00
At your choice with our Homemade Sauce: Bolognese <i>or</i> Red Pesto <i>or</i> Forestiè	re 24.00 / 24.00	
Risotto with Red Pesto or Forestière (Mushroom Sauce)		25.00
Our Pizzas		
Margherita Pizza Mozzarella, Tomatoes, Oregano		18.50
Venetian Pizza Mozzarella, Tomatoes, Raw Ham, Oregano		19.50
Romana Pizza Mozzarella, Tomatoes, Raw Ham, Mushrooms, Oregano		21.00
Neapolitan Pizza Mozzarella, Tomatoes, Capers, Anchovies, Olives, Oregano		22.00
Diavola Pizza Mozzarella, Tomatoes, Chorizo, Oregano		23.00
Goat Cheese Pizza Mozzarella, Tomatoes, Goat Cheese, Honey, Oregano		24.00
Mushroom Pizza Mozzarella, Tomatoes, Mushrooms, Oregano  Was adapting Pizza Managarella, Tomatoes, Mushrooms, Oregano		24.00
<b>Vegetarian Pizza</b> Mozzarella, Tomatoes, Red Pesto, Cherry Tomatoes, Olives, Oregano Any additional supplement: 1.50		24.00
Our Children Menus		
Small Margherita Pizza or Spaghetti Bolognese or Minced Beef Steak, Fren	ch Fries	15.50
Served with one Scoop of Ice Cream Exclusively served to children under the age of 12  French Fries Small portion / Large portion	6.0	00 / 9.00
Driver include I/ AT 8 1%		,

Prices include VAT 8.1%

Origin — Beef, Pork and Veal: Switzerland, Chicken: Hungary, Féra: Switzerland, Mussels: Europ, Perch: Estonia, Anchovies: Atlantic, Bread: Switzerland