

Starters

Green salad	CHF 7.00
Mixed salad	CHF 10.00 / 15.00
Boar paté "Pantin style " with dried fruits and seasonal salad	CHF 19.00
"Grand cru Helvetica" ham (dried 18 months), autumn bruschettas	CHF 20.00
Portuguese tuna fillets "rillettes" with salted butter, toasts and salad	CHF 20.00
Celeriac velvety soup, escalope of warm foie gras	CHF 21.00
Pan-fried sweet peppers and calamaretti, crushed season's end Vaud tomatoes and rucola salad	CHF 22.00
Vallorbe frogs legs with crispy persillade and parsely roots mousseline (6 or 12 pieces)	CHF 23.00 / 44.00
Red deer tartare with walnut liqueur, pistachios, fresh grapes and fried spaghetti squash	CHF 24.00

Dear customer, on request, our staff will gladly give you information on dishes that can trigger allergies or intolerances.



Main dishes

Vegetarians

Porcini mushroom vol-au-vent, seasonal vegetables CHF 26.00

Autumn tortellini, declination of regional pumpkins and squash CHF 27.00

Fish

Young burbot tail stung with bacon, Pinot Noir sauce and glazed beetroots CHF 41.00

Day's fish or seafood CHF 40.00

Meat

Roasted boned cockerel with wild mushrooms and butternut squash mousseline CHF 40.00

Venison (red deer) entrecote medallions with figs, autumn vegetables and buckwheat spaetzli CHF 42.00

Saddle of venison (roe deer) for 2 persons, roasted in crushed pepper with game seasonings CHF 45.00 (per pers.)

Children's menu

(Served only to children)

Pure Swiss beef burger, house sauce, homemade French fries and salad CHF 15.00

Meat ravioli, tomato sauce CHF 11.00

Meat and fish sources: beef (CH/Switzerland), Cockerel (CH), Venison (Aut), Calamaretti (IT), Burnot (Atlantic)

Dear customer, on request, our staff will gladly give you information on dishes that can trigger allergies or intolerances.



Butcher's corner

Our selection of dry-aged beef from our butcher Nardy in Cully

Beef filet (200gr)	CHF 55.00
Beef entrecote (250 g)	CHF 52.00

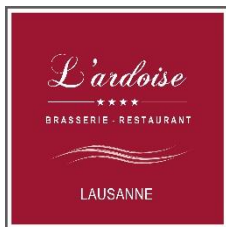
Our beef selection dishes are served on a hot slate stone with a watercress butter, hand-cut fries and a green salad

Beef prime rib (750 g for 2 persons), roasted with fleur de sel, seasonal vegetables and hand-cut fries	CHF 49.00 (per person)
---	------------------------

Desserts

Selected Swiss cheeses	CHF 9.00 (choice of 3) CHF 16.00 (selection)
Crispy cigars of apple confit with Jorat milk jam	CHF 13.00
Mont-sur-Lausanne Williams pear tart « Tatin style » and vanilla ice cream	CHF 13.00
Iced soufflé with chestnut and maple syrup in a dark chocolate cloche	CHF 15.00
Gourmand coffee, seasonal pastries	CHF 14.00
Dessert of the day	CHF 9.50
Artisanal ice-cream:	CHF 4.50
SORBET: raspberry, strawberry, apricot, lemon, pear / ICE CREAM: coffee, salty caramel, vanilla, chocolate, pistachio, verbena,	
Trilogy of sorbets and ice cream (selection)	CHF 12.00

Dear customer, on request, our staff will gladly give you information on dishes that can trigger allergies or intolerances.



Minerals

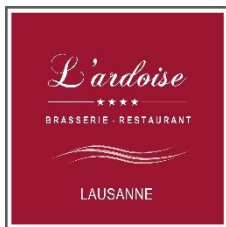
Arkina	40cl	CHF 4.50
Arkina	80cl	CHF 9.00
Rhâzünser	40cl	CHF 4.50
Rhâzünser	80cl	CHF 9.00
Perrier	20cl	CHF 4.50
Coca	33cl	CHF 5.00
Coca Zero	33cl	CHF 5.00
Ice tea (lemon or peach)	33cl	CHF 4.50
Rivella rouge	33cl	CHF 5.00
Sprite	33cl	CHF 5.00
Schweppes Tonic	20cl	CHF 5.00
Schweppes bitter lemon	20cl	CHF 5.00
Tomato juice	20cl	CHF 5.00
Peach/ apricot juice	20cl	CHF 5.00
Orange juice	30cl	CHF 4.50
Multivitamine juice	30cl	CHF 4.50
Apple juice (organic)	30cl	CHF 4.50
Sirup grenadine/mint	30cl	CHF 4.00

Beers

Dr Gabs Houleuse – blanche 5.0%	33cl	CHF 8.00
Dr Gabs -Pépité - blonde 5.5%	33cl	CHF 7.50
Dr Gabs -Tempête - blonde 8%	33cl	CHF 8.50
La Nébuleuse – Stirling – blonde 5.3%	33cl	CHF 7.50
La Nébuleuse – Embuscade – IPA 6.7%	33cl	CHF 8.50
Hoppy people – Pornstar	33cl	CHF 7.50
Hoppy people – Psychobilly White	33cl	CHF 7.50
Feldschlösschen sans alcool	33cl	CHF 6.00
1664	25cl	CHF 6.00

Caféterie

Tea (Sirocco selection)	CHF 4.50
Expresso / Ristretto	CHF 4.00
Double expresso	CHF 4.50
Café / Renversé	CHF 4.50
Cappuccino / Latte Machiatto	CHF 5.50



Apéritifs, digestifs et spiritueux

Apérol Spritz	4cl	CHF 14.00
Kir – Blanc cassis	1dl	CHF 10.00
Kir Royal	1dl	CHF 18.00
Martini Bianco/Rosso	4cl	CHF 10.00
Ricard	4cl	CHF 7.00
Campari	4cl	CHF 7.00
Suze	4cl	CHF 7.00
Porto Sandeman (blanc et rouge)	4cl	CHF 9.00
Gin Gordon's	4cl	CHF 10.00
Gin Bombay	4cl	CHF 12.00
Vodka	4cl	CHF 8.00
Amaretto Disaronno	4cl	CHF 8.00
Ron Bacardi supérieur	4cl	CHF 8.00
Ron Bacardi 8 anos	4cl	CHF 12.00
Rhum Agricole Reimonenq VX 6ans	4cl	CHF 15.00
Zacapa Ron Reserva 23 anos	4cl	CHF 15.00
Johnnie Walker Black – Whisky	4cl	CHF 15.00
Laphroaig Single Malt	4cl	CHF 15.00
Scapa Single Malt	4cl	CHF 18.00
Limoncello	4cl	CHF 8.00
Baileys	4cl	CHF 8.00
Calvados	4cl	CHF 15.00
Grand Armagnac	4cl	CHF 15.00
Grappa di Brunello	4cl	CHF 12.00
Grappa Sibona (ambrée)	4cl	CHF 13.50
Domaine d'Aucret Bahyse sur Cully		
Prunes de Damas	4cl	CHF 8.00
Eau de vie de framboise, poire, mirabelle	4cl	CHF 8.00