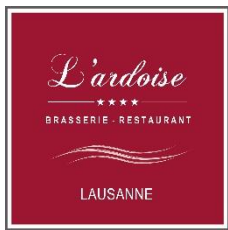


Starters

| | |
|---|-------------------|
| Green salad | CHF 7.00 |
| Mixed salad | CHF 10.00 / 15.00 |
| Portuguese confit sardine fillets on golden toast made with Crête olive oil, pickles | CHF 19.00 |
| "Grand Cru Helvetica" ham (cured 18 months) with winter bruschettas | CHF 20.00 |
| Vallorbe frogs legs and persillade with Jerusalem artichoke mousseline (6 or 12) | CHF 23.00 / 44.00 |
| Medallion of foie gras marinated in Scotch whisky, toasted black bread and green tomato jam | CHF 23.00 |
| Warm foie gras marbré and potatoes, caramel of black pepper and lamb's lettuce | 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

| | |
|--|-----------|
| Silver Vaud cardoon gratin with Valais cheese, lamb's lettuce salad with hazelnuts | CHF 27.00 |
| Violet beetroot risotto and flat parsley, truffled Pecorino | CHF 27.00 |

Fish

| | |
|---|-----------|
| Layered lobster and root vegetables in flaky pastry, tarragon butter | CHF 40.00 |
| Golden Grenoble style noix de St Jacques and crushed parsley root, creamy risotto and parsnip chips | CHF 40.00 |

Meat

| | |
|---|-----------|
| Beef tail and cheek parmentier gently preserved with foie gras and yellow carrots | CHF 44.00 |
| Simmental veal fillet in an herb and truffle salsify pastry | CHF 49.00 |

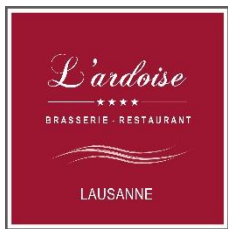
Children's menu

(Served only to children)

| | |
|--|-----------|
| Pure Swiss beef burger, house sauce, homemade French fries and salad | CHF 15.00 |
| Meat ravioli, tomato sauce | CHF 12.00 |

Meat and fish sources: Beef (FR, CH), Veal (CH), lobster (Atlantic), Noix St Jacques (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

Rumsteak on slate (220 g)

CHF 47.00

Beef filet on slate (200 g)

CHF 55.00

Our slate dishes are served with tarragon butter, hand-cut fries, mesclun 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)

Breton coconut sablé cookie, Viennois chocolate

CHF 15.00

Dark chocolate truffles with Baileys crème anglaise, crispy tuile

CHF 14.00

Crispy orange slivers mille-feuille with citrus custard

CHF 14.00

Gourmand coffee, seasonal pastries

CHF 14.50

Dessert of the day

CHF 9.50

Artisanal ice-cream:

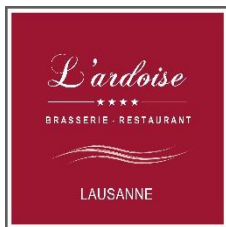
CHF 4.50

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

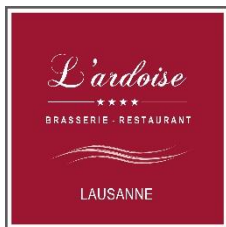
| | | |
|--------------------------|------|----------|
| Arkina | 40cl | CHF 4.50 |
| Arkina | 80cl | CHF 9.00 |
| Rhâzünser | 40cl | CHF 4.50 |
| Rhâzünser | 80cl | CHF 9.00 |
| Perrier | 20cl | CHF 4.50 |
| Coca | 33cl | CHF 5.00 |
| Coca Zero | 33cl | CHF 5.00 |
| Ice tea (lemon or peach) | 33cl | 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 |