



Starters

Green salad	CHF 7.00
Side salad with crunchy summer vegetables	CHF 10.00 / 15.00
Grand Cru Helvetica ham (cured 18 months) and summer bruschetta, melon and strawberry granita	CHF 20.00
Beef tartare with sweet peppers and basil, country toast and small salad (supplement for fries, CHF3.00)	CHF 20.00 (90gr) / 39.00 (180gr)
Rainbow of tomatoes and Vaud Burrata cheese, basil oil and balsamic	CHF 23.00
Risoni neri with market vegetables and sautéed shrimp tails, rocket side salad	CHF 24.00 / 44.00
Vallorbe frogs' legs with crispy persillade and and mini-ratatouille (6 or 12 pieces)	CHF 24.00 / 44.00
Mojito-marinated whole salmon, Mediterranean quinoa taboulé	CHF 25.00

Dear client, our staff will happily give you information about any of the dishes that might provoke allergic reactions or food intolerances.

**This dish does not meet the requirements for the label Homemade*

Prix indiqués avec TVA 7.7% incluse



Main dishes

Vegetarians

Pan-cooked smoked Vaud tomme cheese, grilled vegetables with rocket pesto* CHF 24.00

Quick-cooked open ravioli of summer vegetables and Thai basil CHF 24.00

Fish

Market fish CHF 40.00

Lightly browned line hake, red basil risotto and green vegetables vierge CHF 42.00

Grilled whole sea bass with thyme and garden summer vegetables CHF 42.00

Meat

Filet of rolled veal shoulder gently caramalized, lemon croute, crushed potatoes with Thai basil and seasonal vegetables CHF 44.00

Irish rack of lamb roasted with creamed sweet garlic preserves and eggplant caviar with basil, rissoles potatoes CHF 46.00

Charolais grilled entrecote tagliata, herb butter, rocket, tomatoes, cherries and slivered AOP Parmesan cheese CHF 50.00

Children's menu

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 (CH/FR), Veal (CH), Lamb (IRL), Hake (ATL), Sea bass (MED)

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Butcher's corner

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

Beef filet on slate (200 g) served with red pesto, hand-cut fries, mesclun salad	CHF 55.00
Prime rib (750 g for 2 persons) roasted with fleur de sel, meat juices, seasonal vegetables and hand-cut french fries (served on a plate)	CHF 49.00 (per person)

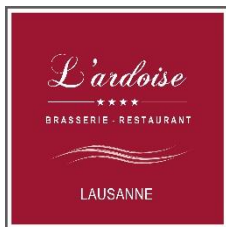
Desserts

Selected Swiss cheeses	CHF 9.00 (choice of 3) CHF 16.00 (free selection)
Light cream with verbena, side salad of red fruits and peach coulis	CHF 12.00
Charlotte with Vaud strawberries and mint tea coulis	CHF 14.00
Traditional style dark chocolate tart and raspberries, artisanal sorbet	CHF 15.00
Gourmand coffee, seasonal pastries	CHF 14.50
Dessert of the day	CHF 10.00
Artisanal ice-cream:	CHF 4.50
SORBETS: raspberry, strawberry, lemon, apricot, pear / ICE CREAM: coffee, salty caramel, vanilla, pistachio, chocolate, verbena	
Trilogy of sorbets and ice cream (selection)	CHF 12.50

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Minerals

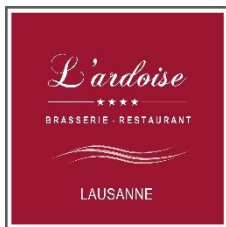
Arkina	40cl	CHF 4.50
Arkina	80cl	CHF 9.00
Rhâzünser	40cl	CHF 4.50
Rhâzünser	80cl	CHF 9.00
Perrier	20cl	CHF 4.50
Coca	33cl	CHF 5.00
Coca Zero	33cl	CHF 5.00
Ice tea (lemon or peach)	33cl	CHF 4.50
Rivella rouge	33cl	CHF 5.00
Sprite	33cl	CHF 5.00
Schweppes Tonic	20cl	CHF 5.00
Schweppes bitter lemon	20cl	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 -Pépite - 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