



## Starters

Green salad	CHF 7.00
Mixed salad with crispy seasonal vegetables	CHF 10.00 / 15.00
Risotto with woodland aromas and fresh sheep's cheese	CHF 18.00
Vallorbe frogs legs with pan-fried persillade and vegetable roots (6 or 12 pieces)	CHF 24.00 / 44.00
Salmon gravad lax from Graubünden, beetroot and seasonal pickles	CHF 24.00
Duck foie gras ballotine with mandarin oranges and roasted pistachios	CHF 26.00

*Meat and fish sources: beef (CH), Pork (CH), Veal (CH), Lobster (Canada),*

*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

Symphony of winter vegetables	CHF 20.00
* Swiss goats cheese ricotta ravioli and walnuts	CHF 25.00

### Fish

Fish of the day	CHF 40.00
Grilled lobster, saffron and blood orange, squid ink linguini	CHF 48.00

### Meat

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

Bierschwein pork breast, slow-cooked 15 hours, white beer juice steeped with cauliflower, cumin and Jerusalem artichoke	CHF 41.00
Veal fillet topped with Sévery milled hazelnut oil veal juice, trilogy of celery	CHF 46.00
Swiss beef entrecôte served on ardoise, artisanal fries and seasonal vegetables	CHF 45.00 (per person)
Swiss prime rib (750g for 2 persons), roasted in Trikalinos fleur de sel, meat juice with black garlic, artisanal fries	CHF 49.00 (per person)

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## Children's menu

*(Only for children)*

Swiss minced beef steak, homemade sauce, hand-cut french fries and salad CHF 15.00

\*Meat ravioli with tomato sauce CHF 12.00

## Desserts

Selection of Swiss cheeses CHF 14.00 (choice of 4)

Bergamot crémeux and lomi (dried black lime) CHF 14.00

Pineapple tartelette with saffron and star anise CHF 14.00

Tonka bean cream and hazelnut praline CHF 15.00

Gourmand slate plate CHF 13.00

Gourmand coffee CHF 15.00

Artisanal ice-cream: CHF 4.50

SORBETS: lemon, apricot, pear / ICE CREAM: coffee, salted caramel, vanilla, pistachio, chocolate & Matcha tea

Trilogy of sorbets and ice cream (selection) CHF 13.00

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## Our « Ardoise » menu

Amuse-bouche

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Salmon gravad lax from Graubünden, beetroot and seasonal pickles saison

or

Foie gras de canard ballotine with mandarin oranges and roasted pistachios

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Grilled lobster, saffron and bloody orange, squid ink linguini

or

Veal fillet topped with Sévery milled hazelnut oil veal juice, trilogy of celery

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Tonka bean cream and hazelnut praline

or

Bergamot crémeux and lomi (dried black lime)

*Swiss refined cheese platter: CHF 14.-*

Menu CHF 79.00

Menu available from 2 people

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