

Starters

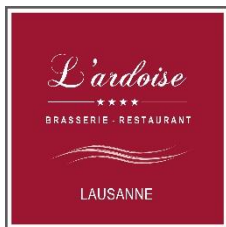
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| Baby green salad « Ardoise », seasonal vegetables and pickles | CHF 10.00 / 15.00 |
| Fricassee of wild mushrooms and tarragon foam | CHF 20.00 |
| Wild boar and pheasant ballotine with foie gras, apple and pistachio marmalade | CHF 25.00 |
| Deer tartar marinated in pink pepper, beech wood smoked hazelnuts from « Piedmont » | CHF 25.00 |
| Duck foie gras lightly flavored with Absinthe « Larusée Blanche of Léon » and pear coulis with « Kampot » pepper | CHF 27.00 |
| Frog legs from Vallorbe and fennel puree with homemade candied lemon | CHF 25.00 / 44.00 |

Origin of meat and fish:

Beef (CH), Porc (CH), Deer (GER), Fish (CH), Poultry (CH,) Wild deer (GER), Foie gras (FR), Wild boar (GER), Frog legs (CH)

Dear customer, upon request, our staff will be happy to inform you about dishes that can trigger allergies or intolerances.

** This dish does not meet the requirements of the « Fait Maison » label*



Main dishes

Vegetarian

Oyster mushroom risotto, hazelnut oil from « Moulin de Sévery » and pickled mushrooms CHF 29.00

Fish

Roasted pike-perch fillet from Lago Maggiore, red wine sauce, candied shallot, onions and carottes of Bremblens CHF 46.00

Meat

Bierschwein pork belly from Wandelerhof, slow-cooked 15 hours, trilogy of parsnip, grapes and cider sauce CHF 41.00

Golden swiss chicken breast, chanterelle cream perfumed with walnut liquor from Ticino, red polenta and turnip CHF 39.00

Deer medallions, fermented lingonberry jus, seasonal garnish and homemade spätzli CHF 42.00

Wild deer saddle (for 2 persons), black elderberry jus, seasonal garnish and homemade spätzli CHF 50.00 (par pers.)

Swiss prime rib (750gr for 2 persons), roasted with fleur de sel, artisanal french fries & seasonal vegetables CHF 54.00 (par pers.)

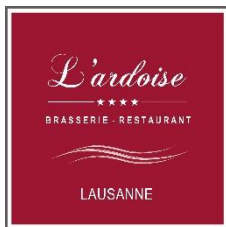
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Prices include 7.7% VAT



Children's menu

(Solely served for children)

Homemade ground beef patty (100% Simmental beef) served with artisanal french fries CHF 15.00

*Bolete ravioli and pumpkin coulis from the Cuendet market CHF 12.00

Desserts

Assorted Swiss cheese platter (4 types of cheese selected by our chef) CHF 14.00

Symphony of red prunes, dark chocolate (70%), almonds and safran CHF 15.00

Dark guatemalan chocolate lava cake (73%), sesamy and homemade dulce de leche CHF 15.00

Our signature butternut dessert with passion fruit, vanilla and pumpkin seeds biscuit CHF 15.00

Ardoise gourmande CHF 13.00

Café gourmand CHF 15.00

Swiss artisanal scoop of ice cream CHF 4.50

SORBETS: Ginger, Mandarine / ICE CREAM: Matcha, Hazelnut, Chocolate, Vanilla

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