

## Starters

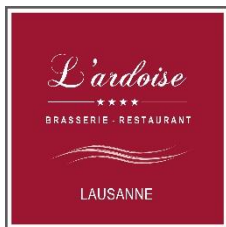
Refreshing salad « Ardoise » with baby shoots, winter vegetables & pickles	CHF 10.00 / 15.00
Onsen egg from Vaud, calf sweetbread & celeriac roasted in two ways	CHF 21.00
Marinated salmon from Lostallo, beetroot variation & vanilla-infused kalamansi gel	CHF 28.00
Black angus beef tartare, tuber melanosporum, cashew nuts & chervil	CHF 30.00

### *Meat & fish origins:*

*Beef (CH), Pork (CH), Veal (CH), Salmon (CH)*

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

Prices include 7.7% VAT



Main courses  
Vegetarian

Variation of winter vegetables CHF 25.00

Fish

Fish of the day (depending upon availability) CHF 42.00

Meat

Pork cheeks cooked with Vaud cider, braised fennel & candied new potatoes CHF 37.00

Veal medallions, black shallot gravy & Belper Knolle risotto CHF 48.00

Grilled beef tenderloin, meat jus & parsnip in three ways CHF 52.00

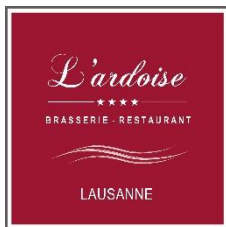
Swiss prime rib ( $\pm$  800gr for 2 people) roasted with fleur de sel  
seasonal vegetables & artisanal french fries CHF 57.00  
(per pers)

*Meat & fish origins:*

*Beef (CH), Pork (CH), Veal (CH), Fish (According upon arrival)*

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## Children's menu

*(Solely served for children)*

Ground beef patty (100% local Servion beef) served with artisanal french fries & seasonal vegetables	CHF 15.00
Brasato ravioli & parmesan flavored nut cream	CHF 12.00

## Les petits plaisirs

Assorted Swiss cheese platter (4 different kinds of cheese)	CHF 12.00
Dark chocolate lava cake (70% Duarta bio), pistachio & fleur de sel from Trikalinos	CHF 15.00
Lemon tart with five different types of citruses (Lemon, loomi, lime, yuzu & kaffir lime)	CHF 15.00
Ardoise gourmande	CHF 13.00
Café gourmand	CHF 15.00
Swiss artisanal scoop of ice cream	CHF 5.00
SORBETS : Falernum, Blue-label Absinthe, saffron, pear, prune / ICE CREAM : chocolate, vanilla, pistachio, Japanese pepper, hazelnut	

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