



Aujourd'hui midi

Menu végétarien 26.00

Beetroot risotto
with sea salt and honey , caramelized walnuts
baby lettuce and fresh goat cheese

Menu poisson 33.00

Pike perch fillet with skin
cooked leek, yellow beetroot
mussels, celery root, Shimeli mushrooms
and mussel cream sauce

Menu viande 33.00

«Bœuf Stroganoff»
Sautéed beef cubes with Stroganoff sauce, gherkins
sour cream and tagliatelle noodles

Les suggestions de saison

Les Asperges de la Ferme Jucker à Rafz

Botte d'asperges blanches 200gr / 24.00 350gr / 34.00

White asparagus
Our asparagus is served with boiled potatoes and one sauce of your choice, sauce hollandaise, vinaigrette or mayonnaise

Accompagnes vos asperges

Hot boiled bio egg	6.00
Cooked Ham (CH) 60gr	9.00
Smoked Scottish salmon 60gr	12.00
Sautéed Duck liver (F) (foie gras de canard, 50gr)	16.00

Crème Argenteuil 15.00

Asparagus cream soup

Salade de homard (US) aux asperges 36.00

Lobster salad with asparagus

Asperges vertes grillées, œuf bio poché sauce caesar et copeaux de parmesan 26.00

Grilled green asparagus, poached bio egg, caesar sauce and parmesan

Tentacule de poulpe (E) rôtie asperges vertes, chorizo, pipérade et citron 42.00

Fried octopus leg with green asparagus, chorizo
peperoni chutney and lemon

Terrine de campagne (CH-FR), bouquet de salade et pain grillé 23.00

Seasonal homemade terrine with small salad and toast

Tête et langue de veau (CH), sauce ravigote 39.00

Calf's head and tongue with vinaigrette sauce, boiled potatoes carrots and a hard
boiled egg

Côtelettes d'agneau grillées (CH), caviar d'aubergine, ratatouille pistou et tapenade 200gr / 24.00 350gr / 34.00

Grilled lamb chops, egg plant caviar, ratatouille
pesto and tapenade