



Aujourd'hui midi

Menu végétarien 26.00

Vegetable salad with yellow carrots
Potatoes, artichokes, peas, Zucchini, yellow beetroots
quinoa and celery and a fried organic egg
daily soup or green salad

Menu poisson 33.00

Fillet of char with skin
mashed carrots, sliced zucchini and lentil vinaigrette
daily soup or green salad

Menu viande 33.00

Sauteed sliced skirt steak
shallot sauce, bone marrow, grilled asparagus
and a baked potato
daily soup or green salad

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 aspergers

Hot boiled bio egg	6.00
Cooked Ham (CH) 60gr	9.00
Smoked Scottish salmon 60gr	12.00
Sauteed 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