



## LES ENTRÉES

Potage du moment 12.80

Lamb's lettuce with Country Egg and Bacon Lardons 14.50

Avocado & shrimp 17.80

Green salad with chives 12.80

Tatar de Bœuf Suisse Seerose, toast, beurre 19.80/36.00

## THINK OF NO MEAT

Vegan Zürigeschnetzltes with Planted Pea Protein, Mushrooms and Almond Cream, Riz Pilaf 32.80

Spaghetti al sugo di pomodoro 23.80

## LES POISSONS

Swiss trout fillet (CH) Grenoble style with Chrütli capers and lemon, Légumes du moment, Pommes natur 42.80

Filets de perche (DE) du lac frits, Sauce remoulade, Légumes du moment, Pommes natur 36.80

## LES VIANDES

Tournedos de bœuf (IR) water lily au gratin with Madagascar butter, pommes allumettes 58.80 / 74.00

## LES DESSERTS

Mousse au chocolat Felchin with whipped cream 8.00

Moelleux au chocolat, sour cream ice cream, whipped cream 13.80

Iced coffee with espresso and whipped cream 10.00

## GLACES

Vanilla, café, chocolat, sour cream, coconut 4.80

## SORBETS

Citron, Poire Williams, Framboise 4.80

## CHEESE

Brillant Savarin, Reblochon, castle cheese made from hay milk. Glarner fruit bread. Nuts 17.80