



LUNCH

CRUDOS & STARTERS

- Potage crème de tomate 13.00
Lamb's lettuce with pomegranate. Chèvre chaud with honey 19.80
Shrimp cocktail MSC, sauce Calypso, mini lettuce salad 21.80
Green lettuce with chives 13.80
Tatar de boeuf (CH), toast, butter 23.00/ 37.00

VEGAN / VEGETARIAN

- Vegan vegetable pady. Jus de légumes, seasonal vegetables.
Sweet potato mousseline 34.00

PASTA

- Spaghetti al pomodoro e basilico 24.80
Ravioli al tartufo fatti a mano alla panna 36.00
+ truffle from Périgord 12.00

LES POISSONS

- Moules marinière tropézienne à la tomate. Garden herbs. Vegetable julienne,
French fries 22.00 / 39.00
Deep fried filets of perch. Garden vegetables. French fries. Sauce remoulade 43.00

LES VIANDES

- Tournedos de bœuf (Ireland) SEEROSE. Madagascar sauce au gratin.
French fries 58.80 / 74.-
+ colorful vegetables from the garden 7.50
Pointes de filet de bœuf (Ireland) Stroganoff. Spaetzli Maison 54.00

LES DESSERTS

- Mousse au chocolat Valrhona. Whipped cream 8.00
Small Vermicelles Seerose with cassis- and vanilla ice cream. Whipped cream 13.00
Beignets de pommes. Vanilla ice cream. Cinnamon sugar 12.-
Panna cotta. Coulis de fruits 8.-
Affogato 10.-
Pistachio parfait. Sour cherry compote. Whipped cream 14.80

ICE CREAM

- Vanilla, Café. Chocolat. Sour cream. Noix de coco 5.00

SHERBETS

- Citron. Framboise. Fruit de la passion. Cassis 5.00