



CRUDOS & STARTERS

- Potage crème de tomate 13.00
- Lamb's lettuce with pomegranate. Chèvre chaud with honey 19.80
- Arrosed coquilles St- Jacques from the pan. Caramelized chicory.
Lemon panko crunch with chives 24.80
- 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
- Homemade spaetzli with mountain cheese from Appenzell. Fried onions.
Homemade apple compote 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
- + sautéed cubes of beef fillet (Ireland) 12.00

LES POISSONS

Moules marinière tropézienne à la tomate. Garden herbs. Vegetable julienne,
French fries 22.00 / 39.00

Swiss organic salmon from Lostallo roasted. Peanuts. Granny Smith sauce,
Roasted young broccoli, sweet potato mousseline, 47.00

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

Veal cordon bleu Seerose. Garden vegetables. Homemade Dauphine potato fritters 48.00

LES DESSERTS

Mousse au chocolat Valrhona. Whipped cream 8.00

Small Vermicelles Seerose with cassis- and vanilla ice cream. Whipped cream 13.00

Cinnamon apple rings. Vanilla ice cream. 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