

UNSERE SPEISEN AM NACHMITTAG

KALTE SPEISEN

PORTION MARINIERT KALAMATA OLIVEN 9.00

PORTION PARMIGIANO REGGIANO 9.00

KÜRBISRAHMSUPPE MIT KNUSPRIGE
CROUTONS 14.80

NÜSSLISALAT MIT BIO LANDEI
UND SPECK SUISSE 19.80

AVOCADO & CREVETTES MSC SEEROSE,
SAUCE TIVOLI 23.00 / 33.80

TATAR DE BŒUF SUISSE, TOAST,
BUTTER 23.00 / 37.00

WARME SPEISEN

FILETS DE PERCHE DU LAC FRITS (D), CRISPY
FRIES, SAUCE TARTAR 32.00

SPAGHETTI AL SUGO DI POMODORO &
BASILICO 24.80

+ CREVETTES GÉANTES (VNM / MSC + 18.00)
TOURNEDOS DE BŒUF SEEROSE (IRLAND)

CAFÉ DE PARIS,
POMMES ALLUMETTES 59.80 / 74.00
+ BUNTES FRÜHLINGSGEMÜSE 8.50

AFTERNOON MENU

COLD DISHES

- MARINATED KALAMATA OLIVES 9.00
PORTION OF PARMIGIANO REGGIANO 9.00
CREAM OF PUMPKIN SOUP WITH CRISPY
CROUTONS 14.80
FREE-RANGE LAMBSLETTUCE WITH ORGANIC
FARMER EGG AND
CRISPY SWISS BACON 19.80
AVOCADO, SHRIMPS MSC, TIVOLI SAUCE
23.00/33.80
TATAR DE BŒUF SUISSE, TOAST,
BUTTER 23.00 / 37.00

HOT DISHES

- FILETS DE PERCHE DU LAC FRITS (D), CRISPY
FRIES, SAUCE TARTAR 32.00
SPAGHETTI AL SUGO DI POMODORO &
BASILICO 24.80
+ SHRIMPS GÉANTES (VNM / MSC + 18.00)
TOURNEDOS DE BŒUF SEEROSE (IRLAND)
CAFÉ DE PARIS,
POMMES ALLUMETTES 59.80 / 74.00
+ COLORFUL VEGETABLE PLATTER 8.50

L'INSTANT SUCRÉ /DESSERTS

MOUSSE AU CHOCOLAT FELCHLIN 9.80

CRÈME BRÛLÉE 14.00

WARMER BELGISCHE WAFFELN MIT FELCHLIN
SCHOKOLADENSAUCE, VANILLEGLACE &

SCHLAGRAHM 11.80

AFFOGATO MIT VANILLEGLACE 11.00

GLACES

VANILLE BOURBON, CAFÉ, CHOCOLAT,
SAUERRAHM 5.50

SORBETS

CITRON, ANANAS, ABRICOT, MANGO 5.50

FRÜHSTÜCK

SAMSTAG /SONNTAG BIS 12.00 UHR

«TARTINE», ZOPF, CROISSANT, BUTTER,
HAUSGEMACHTE CONFITURE 9.50

EIER VOM BAUERNHOF

2 BIO RÜHREIER ODER SPIEGELEIER 9.00

2 BIO RÜHREIER ODER SPIEGELEIER,
MIT SWISS BACON 13.00

ASSIETTE SAUMON FUMÉ 15.00

KÄSETELLER : REBLOCHON, VIEUX GRUYÈRE,
BRILLAT SAVATIN 16.50

BIO HIMBEER- BIRCHERMÜESLI 8.00/11.00

L'INSTANT SUCRÉ /DESSERTS

MOUSSE AU CHOCOLAT FELCHLIN 9.80

CRÈME BRÛLÉE 14.00

BELGIAN WAFFLE WITH FELCHLIN CHOCOLATE
SAUCE, VANILLA BOURBON ICE CREAM AND

WHIPPED CREAM 11.80

AFFOGATO AL CAFÈ 11.00

ICE CREAM 5.50

VANILLA BOURBON CHOCOLATE COFFEE SOUR
CREAM

SORBETS 5.50

LEMON MANGO PINEAPPLE APRICOT

BREAKFAST

SATURDAY /SUNDAY UNTIL 12.00 AM

«TARTINE», BRAIDED BREAD, CROISSANT, BUTTER,
HOMEMADE JAM 9.50

EGGS FROM THE FARM

2 ORGANIC SCRAMBLED OR FRIED EGGS 9.00

2 ORGANIC SCRAMBLED OR FRIED EGGS,
WITH SWISS BACON 13.00

ASSIETTE SAUMON FUMÉ 15.00

CHEESE PLATTER : REBLOCHON, VIEUX GRUYÈRE,
BRILLAT SAVATIN 16.50

ORGANIC RASPBERRY BIRCHER MUESLI
8.00/11.00