

## TO START AND TO SHARE

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### *Swiss board specialities 19.00*

*Raw ham VS, dried ham VS, Gruyère*

*To enjoy with:*

*A glass of Chasselas 4.50*

*A glass of Chardonnay 5.00*

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### *Duck foie gras toasts*

*6 pieces 22.00 / 12 pieces 40.00*

*To enjoy with : a glass of Gewürztraminer 6.50*

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### *OFFER OF THE MOMENT*

*1 bottle of Champagne Nicolas Feuillatte (75cl)*

*12 toasts of duck foie gras*

*89.00*

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### *Toasts with beef tartar (CH)*

*6 pieces 15.00 / 12 pieces 25.00*



*To enjoy with :*

*A glass of Pinot noir 5.00*

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## STARTERS

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<i>Homemade Malakoff (Gruyère doughnut)</i> 	7.00 per piece
<i>avec salade de saison</i>	12.00
<i>Pink shrimps cocktail with calypso sauce</i>	16.00
<i>Green or seasonal salad</i> 	7.80



### ASPARAGUS APPETIZERS

<i>Spring Salad with asparagus</i> 	14.00
<i>with egg, blue cheese, asparagus, nuts and honey &amp; lime dressing</i>	
<i>Asparagus flan, morel creamed sauce</i> 	21.00
<i>Warm asparagus duo, hollandaise sauce</i> (  )	starter 18.00
<i>with raw ham (+8.00)</i>	
<i>Asparagus cream &amp; grilled bacon</i>	14.50

## SPRING CHIEF'S INSPIRATIONS

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-  **Lamb fillet « à la Provençale »** 43.00  
*garnished with sautéed potatoes & asparagus*
-  **Warm asparagus duo, hollandaise sauce** (🌱) main course 35.50  
*with raw ham (+8.00)*
- « Tornado » Beef Fillet with bordelaise sauce** 48.00  
*beef tartar served between 2 tournedos from the beef fillet,  
thin fries and vegetables*
-  **Risotto with asparagus and Gewürztraminer** 🌱 29.00
- Sliced veal with curry «Madras»** 41.00  
*rice crown and papadum*



**DON'T FORGET OUR CLASSICS**

Gluten-free  Vegetarian   
Regulatory VAT included

## *THE MUST*

*Beef filet on hot stone with its 3 sauces*

*With thin fries*

*Seasonal salad as a starter 49.50*

## *OURS HITS*

*Beef entrecote with « XVIème » homemade butter sauce 45.00*  
*thin fries & seasonal vegetables*

*Fresh roasted cockerel with rosemary 34.00*  
*thin fries & seasonal vegetables*

*Veal Cordon bleu « Vieux-Molésou » 43.00*  
*veal cutlet garnished with ham & gruyère,*  
*thin fries & seasonal vegetables*

*Beef tartar (knife cut), perfumed with cognac 37.00*  
*thin fries, toasts & butter*

*Pure beef hamburgers with « XVIème » homemade 26.50*  
*butter sauce*  
*thin fries & seasonal vegetables*

*Supplement morel sauce or pepper sauce +7.00*  
*Alternatively, we can offer you linguine, rice or thin fries*

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## FISH SIDE

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<b>Seared Scallops,</b> <i>on a bed of cream leeks, garnished with white rice</i>	42.00
<b>Grilled sea bream fillet</b> <i>on small vegetables &amp; with small potatoes, herb emulsion</i>	39.50
<b>Perch filets « meunière » style and homemade tartar</b> <i>thin fries, seasonal vegetables &amp; green salad as a starter</i>	37.50
<b>« Fish &amp; Chips » perch fillets breaded &amp; fried</b> <i>homemade tartar sauce &amp; thin fries</i>	29.50







## PASTA SIDE

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<b>Linguine « Voronoff »</b> <i>a delish diced beef seasoned with sweet paprika cream and cognac</i>	31.00
<b>« Vodka » Penne</b>  <i>coated with a thin, creamy, vodka-flavored sauce, diced tomatoes</i>	26.50

## GLUTEN-FREE & VEGETARIAN

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 <b>Grilled veal paillard</b>  <i>white rice &amp; asparagus</i>	39.50
 <b>Asparagus omelet</b>  <i>thin fries &amp; green salad as a starter</i>	24.50
<b>Vegan Curry</b>  <i>vegetable curry with massala and coconut milk, served with rice</i>	26.50
<b>Vegetarian burger (vegetable patty)</b>  <i>with mesclun salad</i>	24.50

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