

Dear guests,

We would like to welcome you and are pleased that you have chosen our establishment to spend a pleasant time.

We are happy to be at your service and to help you with any questions you may have.



Please let us know if you have any allergies and/or intolerances to certain products:

Eggs, lactose, gluten, molluscs, nuts, sulphites, shellfish, peanuts, sesame, lupine, fish, soya, celery, mustard.

As cross-fertilisation of products may occur in the kitchen, we would be grateful if you could inform us if you have any severe allergies.

Menu

Origin of meat:

Beef: Switzerland, Paraguay | Veal and pork: Switzerland |

Chicken: Switzerland and France

Venison and wild boar: Austria | Deer: Europe, New Zealand

Source of fish and shellfish:

Norway MSC, Iceland (MSC), Vietnam, Estonia (MSC), Greece

All our dishes are served from 11.30 to 14.00 and from 18.30 to 21.45
Sundays and public holidays closed

We thank you for your interest and attention

TO SHARE

Aperitif board 18.50

Raw ham VS, dried meat VS, Gruyère

Best served with :

A glass of **Chasselas** 4.50

A glass of **Chardonnay** 5.00

Toasts with duck foie gras

6 pieces 22.00 / 12 pieces 40.00

Best served with :

A glass of **Gewürztraminer** 6.50

A flute of **Prosecco Superior « Bacio della luna »** 7.00





Toasts with venison terrine

6 pieces 14.00 / 12 pieces 22.00

Best served with :

A glass of **Rosé de Provence** 6.50

STARTERS

Autumn salad 	14.00
egg, blue cheese, pear, nut, honey & lime vinaigrette	
Rampion salad	13.00
bacon, lardons, croutons & cherry tomatoes, french sauce	
Homemade Malakoff (Gruyère doughnut) 	7.00 piece
with seasonal salad	12.00
Curry & vegetables soup 	11.00
Pink shrimp cocktail with calypso sauce	15.80
Green or seasonal salad 	7.80

OUR FISHES

Grilled fillet of sea bream	39.50
on small vegetables & potatoes, herb emulsion	
Perch fillets with homemade tartar sauce	37.50
thin fries, seasonal vegetables & green salad as a starter	
« Fish & Chips » breaded and fried perch fillets	29.50
homemade tartar sauce & thin fries	
Arctic char fillet « Belle-meunière »	41.00
white rice & seasonal vegetables	


OUR HITS

Beef entrecote and its « XVIème » homemade butter	45.00
thin fries & seasonal vegetables	
Fresh roasted cockerel with rosemary	34.00
thin fries & seasonal vegetables	
Veal escalope « Viennoise »	39.50
thin fries & seasonal vegetables	
Grilled beef entrecote, « Café de Paris » homemade butter	44.00
thin fries & seasonal vegetables	
Beef tartar (knife cut), perfumed with cognac	37.00
thin fries & seasonal vegetables	
Fresh minced beef steaks with « XVIème » homemade butter	26.50
thin fries & seasonal vegetables	
Sliced veal with « Madras » curry	41.00
rice crown & Papadum	

Supplement pepper sauce +7.00






Alternatively, we can offer you linguine, rice or homemade spaetzle

OUR PASTAS

Linguine « Voronoff »	31.00
a treat with diced beef seasoned with sweet paprika, cream and cognac	
Penne with Vodka 	26.50
coated with a fine cream sauce and flavoured with Vodka, diced tomatoes	
Homardine sauce Linguine	32.00
coated in a delicious lobster butter sauce and garnished with prawns	



GLUTEN-FREE & VEGETARIAN SIDE

Curry vegan  	26.50
vegetables curry spiced with massala and coconut milk, served with rice	
Grilled veal paillard 	33.50
white rice & steamed vegetables	
Arctic char fillet (steamed) 	38.50
white rice & steamed vegetables	
Vegetarian burger (vegetable patty) 	24.50
and its mixed greens	