

CORDON-BLEUS FESTIVAL

Our Cordon-bleus are fresh, crispy and made from cushion of swiss veal

They are done by the minute and served with thin fries and seasonal vegetables



«Vieux Moléson» Cordon-bleu Gruyère and ham	39.50
« Vacherin » Cordon-bleu Fribourg Vacherin and ham	39.50
« Forester » Cordon-bleu Mushrooms, bacon, gruyère	39.50
« Appenzeller » Cordon-bleu Rustic cheese from Appenzell and ham	39.50

AND... THE PREMIUM

Thinly sliced veal « à la zurichoise »
fresh buttered roesti and vegetables
green salad
41.-



TVA included

Starters

Graubunden Bruschetta : cured ham, mozzarella	7.00
Italian Bruschetta : tomato, mozzarella, herbs	7.00
Combo : a choice of bruschetta + green salad	10.00
Cassolette of 6 burgundy snails.....	15.00
Tuna salad with green asparagus with egg and tomato	15.00
«Ail des ours» fiorelli cream sauce flavored with crushed hazelnuts	15.50
Pink shrimp and grapefruit cocktail	15.50

Soups

Egg or nature consommé.....	7.00
Vegetables soup	9.00
Red curry & coco cream.....	9.00

Eggs

Nature omelet	20.50
Omelet : Cheese Ham Cheese and ham Bacon.....	21.00

Each omelet is served with thin fries and a green salad



Classics



Pure minced beef steaks, homemade butter sauce.....	26.00
Young roasted cockerel with rosemary	32.00
Beef tartare (knife cut), cognac perfumed, thin fries, toasts and butter	36.50
Veal Schnitzel, thin fries, vegetables.....	39.00
Beef entrecôte with homemade buttersauce	43.50
Veal Cordon-bleu « vieux Moléson », Gruyère and ham.....	39.50
Beef fillet « Tornado » Spiced beef tartate between 2 tournedos, bordeaux juice	44.50

Those dishes are served with thin fries and vegetables. At your choice with rice or tagliatelles.

Gratin dauphinois : + 6.00

From the grill and the pan

Grilled beef entrecôte (Swiss beef quality)	39.00
Grilled beef entrecôte, morel sauce	43.50
Grilled beef fillet	43.50
Veal sausage, onion sauce	19.50
Curry sliced veal with rice	39.50

Our grilled dishes are served with

« Café de Paris » butter, thin fries and vegetables

Fishes

Deep-fried zander fillets, tartare sauce, thin fries	28.50
Perch fillets with buttersauce and herbs, tartare sauce, thin fries, seasonale vegetables and a green salad.....	36.50
Black tigers tails with garlic and chili sauce, rice and vegetables	36.50
Fillet of arctic char garnished with button mushrooms and topped with hollandaise sauce --> all glazed in the oven.....	41.00

Pasta

Spaghetti Carbonara	21.50
Penne Vodka, coated by a fine creamed vodka perfumed sauce, and tomatoes cubes	24.00
Penne with green asparagus, and parmesan	24.50
Penne with black tiger prawns and red curry.....	25.50
«Voronoff» Spaghetti, with delicious cuts of beefs, sweet paprika, cream and cognac sauce	30.00

Vegetarian

Green salad.....	6.90
Mixed salad	7.50
Raw vegetables plate with or without boiled egg	18.50
Vegetables tartare Eggplant and zucchini tartare, parmesan shaving chips, served with toasted brioche	22.00
Vegetarian Burger, mesclun salad	22.00
Ko Samui, Green Curry (spicy), vegetables, nuts, basmati rice.....	26.00

Gluten free

Grilled paillard of veal, rice, steamed vegetables.....	29.50
Char fillet, rice and steamed vegetables	38.50