

Cheese

Selection of cheeses from Tyrode in Auberson
And their side dishes 15.00

Desserts

Tiramisu with chestnut cream and caramelised pears
Speculos crumble 12.00
Iced nougat with Auberson honey and candied quinces 12.00
Gourmet platter* 12.00
Coffee and delicacies* 15.00

Our « Movenpick » ice cream menu available upon request

We will be happy to provide you with detailed informations on the possible presence of
Allergens in our dishes and menus.
Our bread is made by local artisan bakers in Sainte Croix (5km)



* The dishes on this menu that are not marked with an asterix(*) are prepared entirely on site using raw ingredients and traditional cooking methods in accordance with the criteria of the label « Fait Maison » (Home-made)

100% Swiss, the « Loë » perch is reared in pure mountain water and is free from drugs and antibiotics.

The list of allergens is available on request. Please ask a member of the staff.

TVA 7.7% and service included

Boas Experience

Starters

Green salad 8.50

Mixed salad 12.00/21.00

(CHF) Autumn salad, roasted fig, cottage cheese with chestnut
Venison carpaccio 18.00

(CHF) Gravelax with smoked and fresh from « La pisciculture de Chamby »
Rust emulsion, mini blinis 21.00

(FR) Creamy of mushroom soup with grilled pumpkin
Slices of duck foie gras 19.00

(CHF) Swiss beef tartare (110g) 28.00
Seasonal salad and toasted village bread (220g) 38.00

Vegetarian and vegan dishes

Hunting garnish casserole
Pan-fried pumpkin gnocchi 28.00

Fresh tagliatelle with mushrooms of the moment
Spinach shoots 30.00

For under - 12s...

(Served with vegetables and french fries)

(CHF) Perch fillets from Loë (Valais) Meunière 100g 22.00

(CHF) Chicken Nuggets* 14.00

(CHF) Local fillet of beef 26.00

Boas Experience

Fishes

(CH)	Perch fillets « Loë » -Meunière, (tartar sauce)	42.00
	-À la Jurassienne (morel sauce)	49.00
(CH)	Trout from our fishpond, about, environ 330g (Chamby - Vaud) -Meunière	42.00
	-Au bleu (poached in a short broth)	42.00
	-À la Jurassienne (Morel sauce)	49.00
	-Jura Yellow Wine	49.00
(PHL)	Red tuna steak, grilled with spices	42.00
(GR)	Fillet of sea bream with sweet potato cream sauce Cider vinegar and black garlic	38.00

Meats

(ESP)	Le papet Hunter	30.00
(CH)	Fillet of local beef (Boucherie Naef) - Nature	44.00
	- Café de Paris butter	46.00
	- À la Jurassienne (Morel sauce)	52.00
(CH)	Marmite of Cheseaux venison stew	34.00
(FR)	Roast Quail with grapes	39.00
(DE)	Venison medallions in grand veneur sauce	48.00
(ARG)	Fillet of Hare with Valais bacon and cranberry sauce	42.00

Our dishes are served with served with seasonal vegetables, and you can choose your own starch : Spätzli, noodles, bastmati rice, potatoes, French fries/chips, etc. *

Origin : CH : Suisse, FR : France, DE : Germany, ESP : Spain, PHL : Philippine
GR : Grece, ARG : Argentina

« An asterix (*) means that the dish does not meet the criteria for the « home-made label ».

Boas Experience

Menu Terroir

Gravelax with smoked and fresh the Chamby fish farm
Rust emulsion, mini blinis

Marmite of Cheseaux venison stew
Hunting garnish and spätzlis

Iced nougat with Auberson honey and candied quinces
58.00

History menu

Creamy of mushroom soup with grilled pumpkin
Slices of duck foie gras

Fillet of sea bream with sweet potato cream sauce
Cider vinegar and black garlic

Venison medallions in grand « veneur sauce »
Fresh tagliatelle with mushrooms of the moment
Spinach shoots, vegetables of the moment

Selection of cheeses from Tyrode in l'Auberson
And their toppings

or

Tiramisu with chestnut cream and caramelised pears
Speculos crumble

Menu : 96.00

Menu with one starter : 84.00

The sommelier's selection

3 glasses of wine to match : CHF 26.00

4 matching glasses of wine : CHF 34.00

A supplement will be charges for any changes to menus.

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