

## Cheese

Local cheeses selection and mixed dried fruits (apricot, grape and nuts)  
from « Tyrode fromager » located at l'Auberson (8km)

## Desserts

Granola with Vaudois bricelet and lemon cream	
Fresh raspberries and their sorbet	12.00
Pineapple coconut rocher with espuma and chocolate nibs	11.00
Coffee and delicacies*	15.00
Griotte Sorbet with Exploz' water	11.00

### 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 asterisk (\*) 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		7.00
Mixed salad		12.00/21.00
Terrine of sun-dried vegetables, saladine		16.00
Fresh goat's cheese whipped cream, olive bread toas		
(FR) Pan-fried duck foie gras with raspberry jus		21.00
Creamy cauliflower and baby greens		
(CH) Swiss beef tartare	(110g)	28.00
Seasonal salad and toasted village bread	(220g)	38.00
(CH) Tartar of perch fillet with mango,	(80g)	22.00
passion fruit and avocado	(160g)	32.00
Saladine		
(CH) Roast beef with tartar sauce, mixed salad	(80g)	18.00
French fries*	(160g)	28.00

## Vegetarian and vegan dishes

Sofrito with red beans and corn ribs		26.00
Soya bean and tomato coulis		
Lasagne verdi with courgettes and chard		28.00
Parmesan and rocket pesto		
Crunchy mixed vegetables with vegetable cream		18.00/28.00
as a tartare (served with Toast)		

## For under-12s...

(Served with vegetables and chips)

(CH) Perch fillets from Loë (Valais) Meunière 100g		22.00
(BR) Chicken Nuggets*		14.00
(CH) Local fillet of beef		26.00
(CH) Auberson Cheeseburger		18.00

*Boas Experience*

## Fishes

(CH)	Perch fillets Loë	
	- Meunière, (tartar sauce)	42.00
	- A la Jurassienne (morel sauce)	49.00
(CH)	Trout from our fishpond, about 330g (Chamby - Vaud)	
	-Meunière	42.00
	- Au bleu (poached in a short broth)	42.00
	- A la Jurassienne (morel sauce)	49.00
	- Jura Yellow Wine	49.00
(FR)	Grilled fillet of sea bass with an Asian flavour	39.00
(CH)	Fillet of Arctic char meunière with herbs and florets	42.00

## Meats

(CH)	The papet Vaudois	28.00
(CH)	Fillet of local beef (Boucherie Naef)	
	- Nature	44.00
	- Café de Paris butter	46.00
	- A la Jurasienne (Morel sauce)	52.00
(CH)	Ballotine of roast Vaudois pork with pinot noir sauce	32.00
(IR)	Lamb with honey and savory goat's cheese	38.00
(CH)	Veal Entrecôte with Parmesan Cream	42.00
	Rocket pesto and balsamic vinegar reduction	
(CH)	Hamburger Strogonoff, rösti fries* (Chips)	29.00
	(Homemade bread, candied peppers, mushrooms, gherkins Gruyère cheese, beef burger)	

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

Origin: CH: Switzerland, FR: France, VIET: Vietnam, USA: United States  
IR: Ireland, ESP: Spain, PL: Poland

"An asterisk (\*) means that the dish does not meet the criteria for the "home-made" label.

Boas Experience

## Menu Terroir

Tartar of perch fillet with mango, passion fruit and avocado  
Saladine

Ballotine of roast Vaudois pork with pinot noir sauce  
Rösti\* fried potatoes  
Seasonal vegetables

Granola with Vaudois bricelet and lemon cream

Fresh raspberries and their sorbet  
56.00

## History menu

Pan-fried duck foie gras with raspberry jus  
Creamy cauliflower and baby greens

Fillet of Arctic char meunière with herbs and florets  
Sofrito with red beans and corn ribs, Soya bean and tomato coulis

Veal Entrecôte with Parmesan Cream  
Lasagne verdi with courgettes and chard Parmesan and rocket pesto

Pineapple coconut rocher with espuma and chocolate nibs

Menu : 94.00

Menu with one starter : 82.00

### The sommelier's selection

3 glasses of wine to match : CHF 24.00

4 matching glasses of wine : CHF 32.00

A supplement will be charged for any changes to menus.

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