

## Cheese

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

## Desserts

Revisited Tarte Tatin, double whipped cream  
vanilla ice cream 12.00

Moelleux with orange like a baba, chocolate mousse 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

## Starters

Green salad 7.00

Mixed salad 12.00/21.00

(SCO) Smoked Haddock, leek and potato soup 18.00

(FR) Duck trilogy, semi-cooked foie gras, smoked duck breast  
Confit rillettes and Benichon saffron brioche 21.00

(CH) Le petit rösti Vaudois: sausage, steamed leeks  
Auberson AOP Gruyère cheese sauce 16.00/29.00

(CH) Swiss Beef Tartare (110g) 28.00  
Seasonal salad and toasted village bread (220g) 38.00

(CH) Snails from Mont d'Or, Vallorbe (6 or 12 pieces) 16.00/26.00

## Vegetarian and vegan dishes

Vol au vent of rösti with seasonal vegetables and Mornay sauce  
and stuffed cabbage 26.00

Risotto with mushrooms and parmesan  
flavoured with truffles 28.00

## For under - 12s...

(Served with vegetables and french fries)

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

(CH) Chicken Nuggets\* 14.00

(CH) Local fillet of beef 26.00

(CH) Neapolitan noodles 10.00

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

## 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
(FR)	Turbot escalope with Matelotte sauce	46.00
(USA/CH)	Roasted scallops Onion cream and grilled Boutefas	44.00

## Meats

(CH)	Le Papet Vaudois	28.00
(CH)	Fillet of local beef (Boucherie Naef)	
	- Nature	44.00
	- Café de Paris butter	46.00
	- À la Jurassienne (Morel sauce)	52.00
(CH)	Bourguignon of local beef with garnish	32.00
(FR)	Grilled fillet of duck with green pepper sauce	34.00
(CH)	Old-fashioned pork chop vallée d'Auge style	36.00

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

Origin : CH : Suisse, FR : France, USA : United States, SCOT : Scotland

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## Menu Terroir

Le petit rösti Vaudois : sausage, steamed leeks  
Auberson AOP Gruyère cheese sauce

Bourguignon of local beef with garnish  
Pan-fried fine ratte and seasonal vegetables

Revisited Tarte Tatin

double whipped cream, vanilla ice cream

54.00

## History menu

Duck trilogy, semi-cooked foie gras, smoked duck breast,  
Confit rillettes and Benichon saffron brioche

Roasted scallops, onion cream and grilled Boutefas

Beef fillet with horns of plenty

Mushroom and vegetable risotto, and stuffed cabbage

Moelleux with orange like a baba, chocolate mousse

Menu : 96.00

Menu with one starter : 84.00

### The sommelier's selection

3 glasses of wine to match : 26.00

4 matching glasses of wine : 34.00

A supplement will be charges for any changes to menus.

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