

FOR A GOOD START & TO SHARE

Selection of swiss specialities 19.50

Cured / raw ham VS, dried meat VS, Gruyère

To enjoy with :

A glass of Chasselas 4.50

Toasts with duck foie gras

6 pieces 22.00 / 12 pieces 40.00

To enjoy with :

A glass of Gewürztraminer 6.50

Toasts with game terrine

6 pieces 14.00 / 12 pieces 26.00

To enjoy with :

A glass of Pinot noir d'Yvorne 5.50

STARTERS

Homemade Malakoff (Gruyère doughnut)  7.00 per piece

with seasonal salad 12.00

Prawn cocktail with calypso sauce 16.00

Green or seasonal salad  7.90

Autumn's Salad  14.00

egg, blue cheese, fig, nuts, honey & lime dressing

OUR ESSENTIALS



Beef entrecôte with « XVIème » homemade buttersauce	45.00
<i>thin fries & seasonal vegetables</i>	
Fresh roasted cockerel with rosemary	34.00
<i>thin fries & seasonal vegetables</i>	
Viennese veal Schnitzel	41.50
<i>thin fries & seasonal vegetables</i>	
Beef tartare (knife cut) perfumed with cognac	37.00
<i>thin fries, toasts & butter</i>	
Fresh pure beef hamburgers with « XVIème » homemade buttersauce	26.50
<i>thin fries & seasonal vegetables</i>	
Sliced veal with Madras curry	41.00
<i>served with a crown of rice and papadum</i>	

*Supplement morel or pepper sauce +7.00
Alternatively, we can suggest linguine, rice or thin fries*

OUR FISHES

- Fillet of grilled sea bream** 39.50
rice, seasonal vegetables & herb emulsion
- Fillets of perch « meunière » 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

OUR PASTAS

- Linguine « Voronoff »** 31.00
a treat with diced beef seasoned with sweet paprika cream & cognac
- Penne « à la Vodka »**  26.50
coated in a fine vodka-flavoured cream sauce, diced tomatoes
- Gratin of homemade Spaetzli with chanterelles**  28.50

GLUTEN-FREE

- Grilled veal paillard**  39.50
white rice & steamed vegetables