

APPETIZERS & MOMENT OF SHARING

Gourmet platter

Dried meat, cured ham & Gruyère cheese
for 2 people 19.50 (+7.50 per person)

To enjoy with :

A glass of **Johannisberg** 7.00

Toasts with duck foie gras mousse

6 pieces 22.00 / 12 pieces 40.00

To enjoy with :

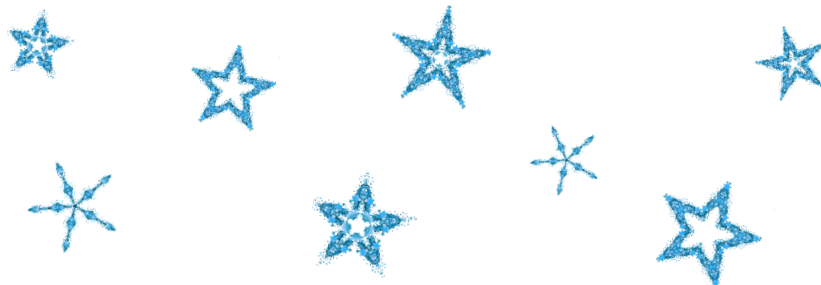
A glass of **Petite Arvine** 7.00

Toasts with Brie de Meaux & fig marmelade

6 pieces 16.00 / 12 pieces 30.00

To enjoy with :

A glass of **rosé de Gamay** 4.70



STARTERS

Homemade Malakoff (Gruyère doughnut) 	7.90 per piece
with salad	12.50
Green or seasonal salad 	8.90
Snail cassolette with homemade butter	16.50
Winter Parmentier soup with Brie de Meaux toast 	14.00
made with leeks and potatoes	
Artisanal vol-au-vent with morel mushrooms 	21.00
Gravlax salmon, crème fraîche & salmon roe	22.00



Our signature starter

Homemade Duck foie gras terrine with Armagnac
caramelised beetroot and mandarin coulis

26.00

Our recommended wine pairing :

Porto Blanc

With aromas of honey, apricot and candied citrus, this fortified wine enhances our homemade foie gras, prolonging the woody notes of Armagnac and offering a subtle balance between sweetness and creaminess.

4 cl to enjoy : CHF 5.00

**BEEF CHATEAUBRIAND
SLICED AT THE TABLE
FOR 2 OR MORE PEOPLE...**

* * *

Tender roasted beef tenderloin heart,
carved at the table, served with thin fries,
seasonal vegetables, and Béarnaise sauce
(2 servings)



* * *

62.50 per person





FESTIVE DISHES



Rossini beef fillet topped with Bordelaise sauce

Beef fillet topped with a slice of foie gras,
served with thin fries and seasonal vegetables 58.00

Linguine with lobster sauce & roasted scallops 35.00

Roasted poularde suprême with morels in cream sauce
and served with buttered linguine 44.00

Pappardelle with morels and Comté cheese  35.00

Grilled scallops, Champagne sauce emulsion
Wild rice & mixed vegetables 43.50



PERCH IN TWO VARIATIONS

Perch fillets « meunière style »
with homemade tartare sauce
thin fries, seasonal vegetables & green salad 39.00

« Fish & Chips » breaded & fried perch fillets 31.50
homemade tartar sauce & thin fries



THE MUST

Beef fillet on a hot stone & its 3 sauces
served with thin fries
and a seasonal salad as a starter

53.00

OUR ESSENTIALS

Beef Entrecôte with our homemade "XVIème" butter

thin fries & seasonal vegetables 46.00

Veal Cordon Bleu « Vieux-Molésou »

46.00

Tender veal escalope garnished with ham and Gruyère
thin fries & seasonal vegetables

Fresh roasted cockerel with rosemary

36.00

thin fries & seasonal vegetables

Beef tartare (knife cut) flavored with cognac

38.00

thin fries & seasonal vegetables

Fresh Ground Beef Steaks with our "XVIème" butter

thin fries & seasonal vegetables 28.00

Linguine « Voronoff »

32.50

A delight with diced beef, seasoned with sweet paprika, cream & cognac

Grilled veal paillard

39.50

wild rice & steamed vegetables 

Extra sauce: morel mushrooms +9.00, pepper sauce +7.50
Alternatively, we can offer linguine, wild rice, or thin fries