

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
Vegetable soupe with mini-malakoff 	14.00
made with vegetables and potatoes	
Artisanal vol-au-vent asparagus and morel mushrooms 	22.00



Our signature starter

Salmon terrine with morel mushrooms
crème fraiche sauce with herbs,
garnished with a flavoured mesclun salad

20.00

Our recommended wine pairing :

Johannisberg - Cave St-Pierre de Chamoson

Robust with notes of toasted almonds, this wine will accompany the homemade fish terrine with subtlety and finesse. A harmonious pairing, ideal for starting the meal.

1 dl to enjoy : CHF 7.00

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

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

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62.50 per person



FESTIVE DISHES

Grilled beef fillet topped with morel sauce served with thin fries and seasonal vegetables	58.00
Linguine with lobster sauce & roasted scallops	35.00
Grilled scallops, citrus beurre blanc White rice & seasonal vegetables	43.50
Linguine with morels and Comté cheese 	35.00

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 homemade tartar sauce & thin fries	31.50



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-Moléson »

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

46.00

Fresh roasted cockerel with rosemary

thin fries & seasonal vegetables

36.00

Beef tartare (knife cut) flavored with cognac

thin fries & seasonal vegetables

38.00

Fresh Ground Beef Steaks with our "XVIème" butter

thin fries & seasonal vegetables

28.00

Linguine « Voronoff »

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

32.50

Grilled veal paillard

with white rice & steamed vegetables 

39.50

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