

APPETIZERS & MOMENTS TO SHARE

Gourmet platter

Dried meat, cured ham & Gruyère
for 2 pers. 19.50 (+7.50 par personne)

Grissini & lemon ricotta dip

8.00

Local pâté vaudois en croûte

Served with mustard and pickles
10.00

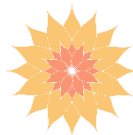
STARTERS

Green or seasonal salad  8.90

Homemade Malakoff (Gruyère Doughnut)  7.90 per piece
with flavoured mesclun 12.50

Entrée des Vergers - Apricot, goat & pistachios   15.00
salad, fresh apricot, goat cheese, pistachios & tangy vinaigrette

Cocktail of crayfish with calypso sauce 15.50



OUR 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, toasts & butter

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

Extra sauce: morel mushrooms +9.00, pepper sauce +7.50

Alternatively, we can offer linguine, rice, or thin fries