

APPETIZERS AND MOMENTS TO SHARE

Gourmet platter

Dried meat, cured ham & Gruyère
for 2 pers. 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

ASPARAGUS VARIATIONS 2026

STARTERS

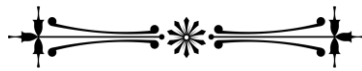
Artisanal vol-au-vent with asparagus and morels 	22.00
Warm asparagus with hollandaise sauce  starter 16.50 / main 33.00 + Valais cured ham 9.00	
Cream of asparagus and its mini malakoff 	14.50
Asparagus, radish, grapefruit and feta salad  served with a mixed salad and homemade vinaigrette	13.00

SEASONAL RECOMMANDATIONS

Asparagus and Marsala risotto 	29.00
Veal escalope « Nyon d'Or » served with a light hollandaise sauce cured ham, asparagus and thin fries	45.00
Grilled sea bream fillet, mango and lime coulis asparagus and rice	43.50
Grilled beef fillet topped with morel sauce Served with asparagus and thin fries	59.50
Asparagus omelette  served with thin fries and a green salad as a starter	26.00

STARTERS

Homemade Malakoff (Gruyère Doughnut) 	7.90 per piece
with flavoured mesclun	12.50
Green or seasonal salad 	8.90
Snail cassolette & its homemade butter	16.50



Our special starter

Tuna Tataki mediterranean-style

A starter bursting with sunny flavours

24.00

Our recommended wine pairing :

Petite Arvine – Cave St-Pierre de Chamoson

With its floral aromas and citrus notes, this grape variety will delicately balance the richness of the tuna tataki. A wine that creates a harmonious balance and transports you to new horizons.

An ideal pairing to kick off the feast of flavours

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



FISH

Perch fillets « meunière style » with homemade tartare sauce thin fries, seasonal vegetables & green salad	39.00
Linguine with lobster sauce & roasted scallops	35.00
« Fish & Chips » breaded & fried perch fillets homemade tartar sauce & thin fries	31.50

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 »

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