

STARTERS

Homemade pâté with pickles & celeri rémoulade	28.-	Smoked " LOË " perch fillets, horseradish cream	29.-
Caesar salad	19.-	57° Salad	19.-
Maryland crabcakes flavoured with lime and ginger	26.-	Organic shrimp cocktail with Calypso dressing	28.-
Swiss bison tartar flavoured with whisky, pepper and smoked salt	29.-		
La Burjala canned sardines with seaweed butter	28.-	Clam chowder	21.-
Angus beef carpaccio with crunchy artichokes	26.-	Clear chicken soup flavoured with lemongrass	16.-
Tuna ceviche, jalapenos & chives	27.-	Crayfish bisque	21.-
Hand cut veal tartar served with Brillat-Savarin cheese	30.-		

GRILL AND RÔTISSERIE

RIBSTEAK

Swiss, alpine ribeye steak	250gr	58.-
Irish Hereford sirloin steak	250gr	68.-
100% aged US rib steak	250gr	65.-

BEEF RIB AND T-BONE | 2 people / price per people

Swiss Alpine Limousine rib	800gr	72.-
Swiss Angus T-Bone steak	1kg	78.-
Irish Herford Tomahawk Côte de bœuf	1kg	76.-
Charolais Côte de bœuf from Salève	800gr	68.-

BEEF FILLET

Swiss Alpine beef fillet	200gr	65.-
Hereford, Irish Chateaubriand	500gr Price per people	68.-

Min 2 people

CHICKEN RÔTISSERIE | 35 min. cooking

Chicken from Gruyère region	1.6 kg 2 or 3 people	92.-
Organic fed grass chicken from the Alps	1.8 kg 2 or 3 people	115.-
Swiss chicken	1.8 kg 2 or 3 people	76.-
Swiss coquelet	450 gr 1 people	42.-

RÔTISSERIE WALLIS LAMB & SWISS FARMED PORK

Roasted rack of lamb	62.-
Grilled pork chop	42.-
Spare ribs BBQ	39.-

SWISS FARMED VEAL

Grilled veal fillet mignon	65.-
Roast double veal chop	2 people price per people 62.-

BURGER

57°grilled cheeseburger with coleslaw	200gr	38.-
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SAUCES

House butter, Sarawak pepper, Béarnaise sauce, B.B.Q sauce, Teriyaki sauce, chimichurri sauce

Our dishes « Grill and Rôtisserie » are served with the choice of sauce, green salad, traditional mashed potato or French fries.

FISH & SHELLFISH

Grilled octopus with hummus	38.-
Roast pollen fillet with almonds	42.-
"Meunière" lake perch fillet from my friend "Guidoux"	45.-
Grilled wild king prawns, thick chips, garlic butter	48.-

"OH SO NATURAL"

Andalusian gazpacho	18.-
Super green salad, grilled halloumi cheese	32.-
Local quinoa with prawns and avocado	34.-
Veggie burger, eggplant caviar with piquillos	35.-

DESSERTS

"So Good" Chocolate souffle, bourbon vanilla ice-cream	18.-
"Absolutely fabulous" apple tart	15.-
Organic caramelized pineapple	16.-
Traditional cheesecake with strawberries	15.-
"Sinful" Paris-Brest	18.-
"Criollo" black chocolate mousse	15.-

SIDE DISHES

Triple cooked fries with truffle and parmesan	8.-
New potatoes and spring onions	6.-
Green peas with bacon	8.-
Ratatouille	8.-
Baby spinach	8.-
Sautéed mushrooms with garlic and parsley	12.-