

STARTERS

La Burjala canned sardines with seaweed butter	29.-	Grilled marrow bone, farmhouse bread	29.-
57° Bison tartar flavoured with whisky, pepper and smoked salt	32.-	Maryland crabcakes, lime and ginger	29.-
Tuna ceviche, jalapenos & spring onions	29.-	Supergreen salad, chicken tikka masala skewer	32.-
Seared duck foie gras escalope, chutney rhubarb hibiscus	36.-	Crayfish bisque	24.-
57° Salad	24.-	Local quinoa with king prawns, avocado and pomegranate	34.-
Organic shrimp cocktail with Calypso dressing	31.-	Green peas gaspacho with fresh goat cheese	22.-

GRILL AND RÔTISSERIE

RIBSTEAK

Swiss, alpine ribeye steak	250gr	60.-
100% natural rib steak	250gr	68.-

BEEF RIB AND T-BONE | 2 persons

Swiss Angus T-Bone steak	1 kg Price per person	85.-
Irish Hereford Tomahawk beef rib	1 kg Price per person	85.-

BEEF FILLET

Swiss Alpine beef fillet	200gr	66.-
Hereford Irish Chateaubriand	500gr Price per person	73.-

Min 2 people

CHICKEN RÔTISSERIE | 40 min. cooking

57° Organic fed grass chicken from the Alps	2 kg	2 or 3 people	118.-
Swiss chicken	1.8 kg	2 or 3 people	82.-
Swiss coquelet	450 gr	1 person	42.-

WALLIS LAMB & FARMED PORK

Lamb shank	44.-
Spare ribs BBQ	41.-

SWISS FARMED VEAL

Grilled veal spider steak	52.-
Local veal rib	65.-

BURGER

57° grilled cheeseburger, crispy bacon	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 a choice of sauce, green salad, traditional mashed potato or french fries.

FISH & SHELLFISH

Grilled octopus with hummus	47.-
"Meunière" lake perch fillets from my friend "Guidoux" subject to availability	58.-
Seared sea bass with spring vegetables and wild garlic	58.-
Grilled king prawns with garlic and parsley, thick chips	58.-

desserts

"So Good" Chocolate soufflé, bourbon vanilla ice-cream	19.-
Organic caramelized pineapple	16.-
57° Gruyère double cream Pavlova, rhubarb and gariguetta strawberry	18.-
Basil white chocolate and gariguetta Millefeuille	18.-
Chocolate mousse	16.-
Paris-Brest	18.-

SIDE DISHES

Green peas with bacon	8.-
Sautéed mushrooms	15.-
Triple cooked fries with truffle and parmesan	10.-
Mixed spring vegetables	12.-
Grilled green asparagus	18.-
Baby spinach	10.-

DAILY SPECIAL

FROM MONDAY TO FRIDAY FOR LUNCH

27.-