

STRATERS

Caesar salad with roasted free-range chicken	28.-	Tuna ceviche, jalapeños, avocat & spring onions	29.-
Grilled fresh corn salad and Vaudois's quinoa	19.-	Maryland crab cakes, lime & ginger relish	29.-
Bacon	24.-	Swiss free-range chicken drumsticks, tamarin sauce	26.-
Shrimp	34.-	Grilled bone marrow, farmhouse bread	29.-
La Burjala canned sardines, seaweed butter	32.-	XXL razor clam gratinated with garlic and parsley	34.-
Bison tartar flavored with whisky, pepper & smoked salt	32.-	Clams chowder	24.-

GRILL & ROTISSERIE

RIBS

Swiss, alpine ribeye steak	250gr	68.-
100% US natural sirloin steak	250gr	72.-
Lightly smoked short ribs, chimichuri & cashew nut panko		49.-

TENDERLOIN

Swiss alpine beef tenderloin	200gr	66.-
Irish Hereford chateaubriand	400gr price per pers.	73.-

FREE RANGE PORK

Secreto black Iberian pig		51.-
Homemade boerewors sausage, onion chutney, mashed potatoes		38.-

SWISS VEAL

Grilled spider steak		52.-
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SAUCES

Homemade butter relish, Sarawak pepper, béarnaise, Bourbon B.B.Q., teriyaki, chimichurri

FISH & SHELLFISH

Grilled octopus with hummus	49.-
"Meunière" perch fillets from the lake subject to availability	63.-
Labelled cod fish loin, crayfish thermidor sauce	58.-
Grilled king prawns with garlic, parsley & chips	62.-

DESSERTS

Maracaibo grand cru chocolate mousse	18.-
Apple tarte Tatin, Gruyère double cream, vanilla ice cream	16.-
Williams pear pavlova	18.-
Bread pudding with rum et raisins	16.-
Dame blanche vanilla-chocolate	16.-

The catering staff is available for any information regarding allergens and the origin of our fish or meat.

BETWEEN BREAD | served with French fries

Beef Angus brisket, corn tortilla	42.-
Classic black Angus beef burger, Bourbon B.B.Q. 200gr	41.-
Pulled pork, red cabbage coleslaw with rice vinegar	36.-

FOR SHARING | 2 persons - price per pers.

Swiss Angus T-Bone	800gr	85.-
Irish Hereford tomahawk	800gr	85.-
Roasted veal shank with smoked paprika	1.2kg	65.-

ROTISSERIE | price per piece

Grass-fed chicken (40 minutes)	1.8kg	2 to 4 pers.	82.-
Pigeon	550gr	1 pers.	63.-
Spring chicken	450gr	1 pers.	42.-

Our dishes from the GRILL & ROTISSERIE are served with a choice of sauce & a green salad.

SIDE DISHES

French fries from the Valais	8.-
Traditional mashed potato	10.-
Roasted butternut, chili fig-chutney	8.-
Grilled portobello mushroom with maple syrup, herbs	15.-
Triple cooked fries with truffle & parmesan	12.-
Roasted cauliflower with pistachio & pomegranate	12.-
Roasted winter roots, garlic & thyme	14.-

DAILY SPECIAL
FROM MONDAY TO FRIDAY
FOR LUNCH 32.-

DISCOVER
OUR BAR CARD

