# Rendez-vous culinaire

Terrine de foie gras de canard et son pain brioché Duck liver terrine with Muscat jelly and freshly baked brioche

29.50

# Noix de Saint-Jacques poêlées sur velouté de potiron

Asian pumpkin coconut soup with scallops

22.00

## Caille rôtie sur raviolis farcis au chou de Savoie et lardon

Ravioli filled with bacon savoy cabbage, sautéed quail breast, and red cabbage oil

36.00/62.00

# Médaillon de cerf aux jambon cru

Venison medallion wrapped in raw ham on a champagne risotto

38.00/64.00

# Selle de chevreuil rôtie

Venison Entrecôte with Spätzli and seasonal garnishes

72.00

# Plateau de fromages

Selection of local and French cheese from the trolley

or

# Fendant aux chocolat

Duo of banana and chocolate parfait with a coffee rum sauce

18.50

Full menu CHF 150 per person

If you would like individual dishes from the menu, these will be charged at "à la carte" prices

# Nos hors d'œuvre froid

# **Terrine de foie gras de canard et son pain brioché** Duck liver terrine with Muscat jelly and freshly baked brioche

29.50

Notre soupe

#### Bisque de homard

21.00

Lobster soup with Black Tiger prawns and seasoned with cognac

# Nos hors d'œuvre chaude

# Foie de canard poêlé

34.00

Pan fried duck liver on a caramelised apple slice with a balsamic and raspberry reduction

# Nos plats principaux

Filet de bœuf « Rossini » Fillet of beef with pan fried duck liver and truffle sauce, creamy white wine risotto and vegetables	140 g	78.00
without duck liver	160 g	70.00
Entrecôte grillé « Café de Paris » Grilled Entrecôte of Swiss Prime Beef à la Café de Paris shoestring potato fries* and vegetables	180 g 250 g	56.00 66.00
Selle de chevreuil rôtie Venison Entrecôte with Spätzli and seasonal garnishes		72.00

# Choix des menus

## Create your own menu

Main course only	48.00
Starter and main course	64.00
Starter, soup, main course	78.00
Starter, main course, dessert/cheese	78.00
Starter, soup, main course, dessert/cheese	90.00

Prices in Swiss francs / per person

# Sélection d'entrées

# Salade de mâches aux champignons

Lambs' lettuce salad with bacon, warm mushrooms and pumpkin seeds with a pumpkin chestnut dressing

# Crevette « Tempura » sur salade de lentilles tièdes

Crispy-baked black tiger prawns tempura on lentil salad and wasabi mayo

## Tartare de Bœuf

Beef tartare with its garnishes, toast and butter

# Velouté de **potiron**

Asian pumpkin and coconut soup with a deep-fried autumn roll

# Sélection de plats principaux

## Cordon rouge

Breadcumbed and rolled Schnitzel of Muothathaler pork steak filled with parma ham and mountain cheese, served with shoestring potato fries\* and vegetables

## Filet de bœuf «Stroganoff»

Pink roasted cubes of beef tenderloin with a lightly spiced bell pepper cream sauce, served with rice

#### Civet de cerf

Homemade «pfeffer» of Lucerne venison with a rich red wine sauce with Spätzli, red cabbage and seasonal garnishes

#### Escalope du cerf aux cèpes à la crème au cognac

Pan fried Lucerne venison Schnitzel with a cognac and porcini mushroom sauce, served with mashed potato and celariac and seasonal garnishes

## Émincé de gibier à la vigneronne

Tender strips of roe and venison with grapes and mushrooms, garnished with Spätzli, red cabbage and seasonal garnishes

#### Filet de fera aux câpres

Poached whitefish fillets from Lake Lucerne in a white wine and caper sauce served with rice

## Ravioles aux truffes

Homemade ravioli filled with ricotta and black autumn truffle

# Sélection de desserts

# Mirabelles à l'eau-de-vie

A year-old mirabelle plum pot preserved in fine distillates with vanilla ice cream and whipped cream

# Variation autour de la prûne et cannelle

Plum and cinnamon pot with mascarpone mousse, cinnamon ice cream and plum compot

# Crème brûlée

# Millefeuille aux vermicelles

Puff pastry with vanilla ice cream and vermicelles

# Chariot de fromages

Selection of our finest cheese from the trolley (4 pieces) surcharge for additional pieces CHF 5.00

# Deklaration

#### **Bread**

All our bread comes from Switzerland. Made in Bäckerei Moos, Canton Luzern

## **COUNTRIES OF ORIGIN**

#### Game

Switzerland, Germany and Austria Venison from Lucerne hunt

#### **Beef**

Switzerland, Ireland

#### **Poultry**

France, Hungary and Switzerland

#### Veal and pork

Switzerland, Italy

#### Fresh water fish

Switzerland, unless otherwise stated

## Scallops

Canada, FAO21 Atlantic, Northwest

# "Fait Maison" Award A sign of true craftsmanship

Our restaurant proudly bears the "Fait Maison" seal of quality. This label stands for trust, quality, and transparency in gastronomy – a promise to our guests. A dish can only be considered "homemade" if it is prepared entirely on-site using fresh raw materials or traditional ingredients traditionally used in the kitchen. What the label stands for: Transparent and traceable preparation methods in our kitchen The craftsmanship of our kitchen and service team The traceability and authenticity of the raw materials and traditional ingredients used Our promise to you: We voluntarily commit to the greatest possible transparency regarding the origin of our ingredients and the way they are processed. Compliance with these standards is regularly and unannouncedly audited by independent bodies. Ralf Thomas and his team use their expertise and passion to carefully prepare high-quality products – fresh, dried, or frozen. Whenever possible, we prefer ingredients from local, regional, or national sources. On our menu, we mark all dishes or side dishes with an asterisk (\*) that cannot be prepared directly on site for logistical, infrastructural or economic reasons.

# **ALLERGY INFORMATION**

Should you suffer with a food allergy or intolerance, please let a member of our service team know.

Cereals containing gluten, shellfish, egg, fish, peanut, soy, milk, nuts, mustard,

Service times: 11.30 - 13.30 & 18.00 - 21.30

All our prices are in Swiss Francs including 8.1% VAT

The Euro amount is shown on the invoice