

Rendez-vous culinaire

Variation autour du HOMARD

Rendez-vous culinaire

Carpaccio de scampis

Carpaccio of South African Scampi,
with green asparagus and yuzu vinaigrette
32.00

Velouté à la Thaïlandaise au curry rouge

Red Thai curry coconut soup,
grilled scallops, bean sprouts and coriander
24.00

Risotto à la Paella au crabe royal

King crab on creamy risotto
with saffron and vegetables
38.00

Surf and Turf

Medallion of US beef tenderloin and Tristan lobster,
wasabi hollandaise,
potato gratin and vegetables
86.00

Plateau de fromages

Selection of local and French cheeses
from the trolley

or

Gâteau au chocolat moelleux

Melt-in-the-middle chocolate fondants with Felchlin chocolate,
served with sour cream ice cream
20.00

Full menu CHF 150 per person

If you would like individual courses from the menu, these will be charged at „à la carte” prices

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Nos hors d'œuvre froid

Terrine de foie gras de canard et son pain brioché

29.50

Duck liver terrine with Muscat jelly and freshly baked brioche

Notre soupe

Bisque de homard

20.00

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

Gambas al ajillo

28.00

Black Tiger prawns cooked in corn oil with chilli and garlic

Nos plats principaux

Filet de bœuf « Rossini »	140 g	78.00
Fillet of beef with pan fried duck liver and truffle sauce served with creamy white wine risotto and vegetables		
without duck liver	160 g	70.00
Entrecôte grillé « Café de Paris »	180 g	54.00
Grilled Entrecôte of Swiss Prime Beef	250 g	64.00
« Café de Paris »		
Shoestring potato fries and vegetables		
Sole d'Atlantique meunière aux épinards à la crème		
Whole sole fish pan roasted in butter		
with creamy spinach and parsley potatoes		69.00

Choix des menus

Create your own menu	
Main course only	46.00
Starter and main course	62.00
Starter, soup, main course	76.00
Starter, main course, dessert/cheese	76.00
Starter, soup, main course, dessert/cheese	88.00

Prices in Swiss francs/per person

Sélection d’entrées

Salade de mâches « Mimosa »
Lamb’s lettuce salad with chopped egg and crispy bacon

Tempura de volaille au curry
Swiss chicken breast or mushrooms deep fried in a crispy tempura batter, with a garlic sour cream dip and salad

Tartare de Bœuf
Beef tartare with its garnishes, toast and butter

Soupe à l’oignon français
French onion soup gratinated with cheese

Sélection de plats principaux

Langue de veau aux câpres

Veal tongue with a white wine caper sauce, with potato and celeriac mash and vegetables

Cordon rouge

Breadcrumbs and rolled Schnitzel of pork filled with Serrano 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

Filet de skrei moutardé et persillé sur crème de romarin

Freshly caught fillet of winter cod gratinated with English mustard and parsley, with
parsley potatoes and giant leaf spinach

Arancini

Risotto Balls filled with Camembert cheese and black truffle, with giant leaf spinach
and a white wine butter sauce

Sélection de desserts

Crème brûlée

Tartelettes de pâte feuilletée

Puff pastry tarts with Toblerone mousse,
Mango and passion fruit sorbet

Chariot de fromages

Selection of local and French cheese from the trolley (4 pieces)
Additional pieces CHF 5.00

Deklaration

COUNTIRES OF ORIGIN

Rindfleisch

Schweiz, Irland, Australien, USA (kann mit Antibiotika und/oder anderen antimikrobiellen Leistungsförderern erzeugt worden sein)

Geflügel

Frankreich und Schweiz

Kalb- und Schweinefleisch

Schweiz, Spanien

Süsswasserfische

Schweiz, sofern nicht anders deklariert

Salzwasserfische, Meeresfrüchte

Jakobsmuschel, Kanada, Nordwestatlantik
Languste, Südostatlantik, Tristan da Cunha
Black Tiger, Vietnam, Wildzucht, MFECS
Skrei, Königskrabbe, Norwegen
Seezunge, NL, Frankreich, England
Scampi, Südafrika

ALLERGY INFORMATION

If you have a food allergy or intolerance, please speak to a member of our service team.

Cereals containing gluten, shellfish, egg, fish, peanut, soy, milk, nuts, celery, 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.