

LUNCH AND DINNER MENU

SOUP AND APPETIZERS *only served as a starter*

CHF

Soup of the day		7.50
Green salad		6.50
Mixed salad		9.00
Norwegian smoked salmon	Starter	17.50
Capers, onion and lemon. Toast bread and butter		
Warm local sails with our garlic and herbs butter	Half-dozen	13.00
	Dozen	23.00
Swiss air-dried beef platter	Half-portion	18.00
Pickled onions and gherkins	Portion	27.50
Cold cuts platter		30.00
Swiss air-dried beef, cured ham, local smoked pork sausage, air-dried pork and garlic saus. And Gruyère cheese. Pickled onions and gherkins		

COMPOSED SALADS

Boiled beef chuck steak salad		24.00
Boiled beef with vinaigrette dressing. Mixed salad leaves et raw vegetables salads		
Warm goat cheese salad		21.50
Mixed salad leaves, carrots salad, mild goat cheese on bread croutons and walnuts		
Pépinet Street salad		25.50
Mesclun salad, carrot, endive, tomato, hard-boiled egg, cured ham and shaved Grana Padano cheese		
Earth & Sea salad		27.00
Mesclun salad, carrot, endive, tomato, hard-boiled egg, smoked salmon, Swiss air-dried beef and Gruyere cheese		

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special	<i>served until 2:00pm</i>	20.00
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PASTAS

Spaghetti pasta with bolognese sauce		20.00
Ground beef only		
Tortelone pasta stuffed with black truffle in a cream of truffle		26.50
Shaved Grana Padano cheese		

SEAFOOD

Poached piece of salmon, a fennel and Pastis velouté		33.00
On a bed of sauerkraut or stewed leek and potatoes. Boiled potatoes		
Rösti potatoes with slightly warm smoked salmon and creamy lemon sauce		24.50

Without consuming a main dish per person a cover/service expense of CHF 3.50 will be charged per person.

VAT 7.7% included in all prices

MEATS AND POULTRY

CHF

Classic beef tartar, arugula salad and shaved Grana Padano 150gr	31.50
Thinly sliced and well-seasoned raw beef with Brandy, toast bread or French fries	
Pan fried beef steak with Café de Paris style butter	31.50
Composed butter with shallots, garlic, parsley, horseradish, brandy and condiments	
Pan fried beef rib-eye steak with a red wine sauce	35.00
Shallots and red wine sauce	
Pan fried pork filet mignon with a mushrooms creamy sauce	33.50
Button and oyster mushrooms, morels, horn of plenty, light gravy and cream	
Roasted breast of yellow chicken with herbs of the scrub	27.50
A light gravy with herbs of the Mediterranean scrub	

GARNISHED WITH

Market vegetable : French fries or boiled potatoes or white rice
Supplement for rösti potatoes : CHF 5.00

CHEESE SPECIALITIES



Cheese fondue with Gruyère AOP et Vacherin Fribourgeois AOP	Per guest	25.50
White bread		
Gruyère plain cheese toast		18.00
Gruyère cheese toast with ham		20.00
Gruyère cheese toast with a fried egg		20.00
Gruyère cheese toast with ham and a fried egg		22.00

OUR CONVIVIAL MENU

Minimum 4 people sharing

Swiss air-dried platter

Pickled onions and gherkins



Cheese fondue with Gruyère AOP and Vacherin Fribourgeois AOP

White bread



Meringues duo with local thick double cream

Red berries

Per guest CHF 41.00

SIDE DISHES *or supplement*

Portion of boiled potatoes	3.00
Portion of röstis potatoes	9.00
Portion of French fries	5.50
Portion of pickled onions and gherkins	4.00

Without consuming a main dish per person a cover/service expense of CHF 3.50 will be charged per person

VAT 7.7% included in all prices

OUR TRADITIONS

CHF



THE LOCAL CULINARY TREASURE

Papet vaudois *only available from September until April*

Smoked pork and sour cabbage sausage placed on a bed of stewed leek and potato

25.50

SAUERKRAUTS

Wiener sausage over sauerkraut

Poached pork sausage. Boiled potatoes

19.00

Rustic sauerkraut

Salt bacon, smoked bacon, saucisson vaudoise and Wiener sausage. Boiled potatoes

24.50

Café Romand sauerkraut

Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage
Boiled potatoes

27.50

Salt pork knuckle over sauerkraut platter

Boiled pork knuckle and potatoes

33.50

SIMPLY GOOD AND MUST-TRY DISHES

Calf's brains with black butter

Capers and chopped hardboiled egg. Boiled potatoes

29.00

Pig's trotter in Madeira wine sauce

Braised pig's trotter. Rösti potatoes

23.50

Braised pork knuckle with Madeira wine sauce

Rösti potatoes

33.50

Calf's head with vinaigrette dressing

Boiled potatoes, Vinaigrette dressing and mayonnaise sauce. Pickled onions and gherkins

29.50

Tripe in tomato sauce

Beef tripe simmered in tomatoes sauce. Boiled potatoes

22.50

Rustic green lentils platter

Salt bacons, smoked bacon and saucisson vaudoise. Boiled potatoes

23.50

Salt pork knuckle over green lentils platter

Boiled pork knuckle and potatoes

33.50

Schüblig topped with a coarse-grained mustard sauce

Grilled pork and beef sausage, traditional lightly smoked. Rösti potatoes and market vegetables

21.50

Local pork and marjoram sausage, a coarse-grained mustard sauce

Pan-fried local sausage. Rösti potatoes and market vegetable

27.50

Hamburger Café Romand

Our baker's fresh bun, ground beef, Vacherin local cheese, tomato, onion, salad
And homemade ketchup. Basket of French fries

24.00

HASH BROWNS "SWISS STYLE"

Rösti Café Romand

Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg

26.50

Rösti with smoked salmon

Rösti potatoes garnished with slices of smoked salmon, warm soured cream with chives

24.50

VEGETARIAN

Vegetables and tofu yellow curry with soya beans milk

21.50

Four eggs omelet with diced goat cheese, tomato and basil

20.00

SUGGESTIONS FOR CHILDREN *until 12 yrs old*

Spaghetti pasta with bolognese sauce

13.00

Wiener sausage with French fries

13.00

Chicken nuggets with French fries

12.00

WARM AND COLD DESSERTS

Apple tart	6.50
Preserved golden raisins in dregs eau-de-vie	8.00
Preserved local cherries in kirschwasser	12.50
Chocolate tartlet, salted butter caramel sauce	9.50
Panna-cotta with double cream, cracked meringues and red berries	8.00
Dark chocolate mousse	9.50
Tiramisu...su...su...su	11.00
Crème brûlée with bergamot essence	9.00
Vacherin with vanilla/blackcurrant ice cream	Plain 11.00 Black currant liquor 13.00

MERINGUES

Meringues with whipped cream	9.50
Meringues with thick double cream	12.00
Meringues with vanilla ice cream and whipped cream	12.00
Meringues with vanilla ice cream and thick double cream	13.50
	Supplement for whipped cream 2.50
	Supplement for thick double cream 4.50

ARTISANAL ICE CREAMS AND SHERBETS

	One scoop 3.90
	Two scoops 7.80
Ice creams : vanilla, coffee, salted butter caramel, coconut, double cream-meringue	
Sherbets : black chocolate, raspberry, mango, lemon, apricot	

MORE ICE CREAM AND SPIKED SHERBET

Ice coupe Café Romand	11.00
Cracked meringues, double cream-meringue ice cream, thick local pear juice and whipped cream	
Vintner's ice coupe	11.50
Preserved golden raisins in dregs eau-de-vie over vanilla ice cream	
Ice coupe mocca	10.00
Mocca coffee ice cream, espresso coffee and whipped cream	
Ice coupe Danemark	11.50
Vanilla ice cream, warm dark chocolate sauce and whipped cream	
Ice coupe Colonel	11.00
Lemon sherbet, 2cl vodka	
Ice coupe Abricotine	11.50
Apricot sherbet, 2cl apricot eau-de-vie	