

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	19.00
Capers, onion and lemon. Toast bread and butter		
Tomme vaudoise	Artisanal plain local soft cheese	8.50
Bread, pickled onions and gherkins, all served on a planchette		
Air-dried sausage with aromatic herbs from the Valais mountains		12.50
Bread, pickled onions and gherkins, all served on a planchette		
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 herbs sausage And Gruyère cheese. Pickled onions and gherkins		

COMPOSED SALADS

Potato and marinated herring salad		24.50
Mesclun salad, potato salad and marinated matjes herring fillet		
Frivolous salad		26.50
Mesclun salad, carrot, endive, tomato, hardboiled egg, Gruyere cheese, smoked salmon and air-dried beef		
Boiled beef chuck steak salad		24.00
Boiled beef with vinaigrette and mustard 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		

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		
Ravioli pasta stuffed with cottage cheese and candied lemon,		25.00
A virgin olive sauce with sundried tomatoes and basil		

SEAFOOD

Poached piece of salmon, a creamy white wine, tomato and basil sauce		33.00
Boiled rice and today's vegetable		
Rösti potatoes with slightly warm smoked salmon and creamy lemon sauce		24.50

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

MEATS AND POULTRY

CHF

Classic beef tartar, arugula salad and shaved Grana Padano Thinly sliced and well-seasoned raw beef with Brandy, toast bread or French fries	150gr	31.50
Pan fried beef steak with Café de Paris style butter Composed butter with shallots, garlic, parsley, horseradish, brandy and condiments		31.50
Pan fried beef rib-eye steak with a peppercorn sauce Four peppercorns sauce slightly creamed		35.00
Pan fried veal grenadines with a morel mushroom and Vin Jaune sauce Morels sauce with Vin Jaune from Jura region slightly creamed		45.50
Roasted breast of yellow chicken with herbs of the scrub A light gravy with herbs of the Mediterranean scrub		27.50

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 White bread	Per guest	25.50
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	9.50
Portion of French fries	5.50
Portion of pickled onions and gherkins	4.50

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

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

Veal and pork bratwurst topped with a coarse-grained mustard sauce

Grilled pork and beef sausage. Rösti potatoes and market vegetables

22.00

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

Rustic green lentils platter

Salt bacons, smoked bacon and saucisson vaudoise. Boiled potatoes

24.00

Salt pork knuckle over green lentils platter

Boiled pork knuckle and potatoes

33.50

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

24.00

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

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

23.50

Four eggs omelet with diced goat cheese, tomato and basil

20.00

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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
Speculoos cheesecake with red berries coulis	8.50
Grand-Marnier ice cream souffle	12.00
Panna-cotta with double cream, cracked meringues and red berries	8.00
Dark chocolate mousse	9.50
Tiramisu	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, stracciatella	
Sherbets :	black chocolate, raspberry, lemon, apricot	

MORE ICE CREAM AND SPIKED SHERBET

Ice coupe Café Romand	11.00
Cracked meringues, vanilla 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	
Preserved cherries ice coupe	13.50
Cracked meringues, vanilla cream and preserved cherries in kirshwasser	
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	