LUNCH AND DINNER MENU

HORS D’OEUVRES AND SOUP

Soup of the day only served as a starter 7.50
Green salad only served as a starter 6.50
Norwegian smoked salmon Little hunger 19.00
Capers, onion and lemon. Toast bread and butter Great hunger 27.00
Swiss air-dried beef platter Little hunger 18.00
Pickled onions and gherkins Great hunger 27.50
Cold cuts platter 30.00
Swiss air-dried beef, cured ham, local smoked pork sausage, air-dried pork sausage
And Gruyère cheese. Pickled onions and gherkins
Warm local sails with our garlic and herbs butter Half-dozen 13.00
Dozen 23.00

COMPOSED SALADS

Raw and cooked vegetable salad 9.50
Potato and marinated herring salad 24.50
Mesclun salad, potato salad and marinated matjes herring fillet
Cesar salad Little hunger 16.00
Iceberg and roman lettuce, croutons, homemade Cesar dressing Great hunger 27.50
Chicken breast, cherry tomato, shaved Parmesan cheese
Boiled beef chuck steak salad 24.00
Boiled beef with vinaigrette and mustard dressing. Mixed salad leaves et raw vegetables salads
Warm goat’s cheese crisps over mesclun salad 21.50
Mixed salad leaves, warm goat’s cheese crisps, walnuts, cherry tomato and Belgian endive

OUR CONVIVIAL MENU

Minimum 4 people sharing

Swiss air-dried beef platter
Pickled onions and gherkins

Cheese fondue with Gruyere AOP and Vacherin Fribourgeois AOP
White bread

Meringues duo with local thick double cream
Red berries

Per guest CHF 41.00

TODAY’S LUNCH SPECIAL

Please ask our waitstaff what is today’s lunch special served until 2:00pm 20.00

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

VAT 7.7% included in all prices
SAUERKRAUTS

Wiener sausage over sauerkraut 19.00
Poached pork sausage. Boiled potatoes

Rustic sauerkraut 25.00
Salt bacon, smoked bacon, saucisson vaudoise and Wiener sausage. Boiled potatoes

Café Romand sauerkraut 28.00
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage
Boiled potatoes

Salt pork knuckle over sauerkraut platter 33.50
Boiled pork knuckle and potatoes

Poached piece of salmon over sauerkraut, creamy Chasselas white wine sauce 31.00
Boiled potatoes

CHEESE SPECIALITIES

Cheese fondue with Gruyère and Vacherin Fribourgeois Par guest 25.50
Pain mi-blanc

Gruyère plain cheese toast 18.00
Gruyère cheese toast with cooked ham 20.00
Gruyère cheese toast with a fried egg 20.00
Gruyère cheese toast with cooked ham and a fried egg 22.00

ROESTIS OR HASH BROWNS “SWISS STYLE”

Rösti Café Romand 26.50
Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg

Rösti with smoked salmon 24.50
Rösti potatoes garnished with slices of smoked salmon, warm soured cream with chives

TRADITIONS

THE LOCAL CULINARY TREASURE 25.50
Papet vaudois only available from September until April
Smoked port and sour cabbage sausage placed on a bed of stewed leek and potato

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

VAT 7.7% included in all prices
SIMPLY GOOD AND MUST-TRY DISHES

Veal and pork bratwurst topped with a coarse-grained mustard sauce 22.00
Rösti potatoes and market vegetables

Local pork and marjoram sausage, a coarse-grained mustard sauce 27.50
Pan-fried local sausage. Rösti potatoes and market vegetable

Rustic green lentils platter 24.00
Salt bacon, smoked bacon and saucisson vaudoise. Boiled potatoes

Salt pork knuckle over green lentils platter 33.50
Boiled pork knuckle and potatoes

Pig’s trotter in Madeira wine sauce 24.00
Braised pig’s trotter. Rösti potatoes

Braised pork knuckle with Madeira wine sauce 33.50
Rösti potatoes

Tripe in tomato sauce 22.50
Beef tripe simmered in tomatoes sauce. Boiled potatoes

Classic beef tartar 150gr 32.50
Thinly sliced and well-seasoned raw beef with Brandy, toast bread and French fries

Hamburger Café Romand 24.00
Our baker’s fresh bun, ground beef, Vacherin local cheese, tomato, onion, salad
And homemade ketchup. Basket of French fries

Pan fried beef steak with Café de Paris style butter 31.50
Composed butter with shallots, garlic, parsley, horseradish, brandy and condiments
Market vegetable and choice of garnish

Pan-fried piece of beef tenderloin with a peppercorn sauce 44.00
Four peppercorns sauce slightly creamed. Market vegetable and choice of garnish

Pan-fried thick pork chop 280gr 31.00
Chasselas white wine light gravy. Market vegetable and choice of garnish

Regional chicken fricassee with morels 34.50
Tagliatelle pasta

Poached piece of salmon, creamy Chasselas white wine sauce 33.00
Boiled rice and today’s vegetable

THE GARNISHES

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

SIDE DISHES or supplement

Portion of boiled potatoes 3.00
Portion of rösti potatoes 9.50
Portion of French fries 5.50
Portion of pickled onions and gherkins 4.50

Without consuming a main course per person, a cover/service expense of CHF 3.50 will be charged per person
VAT 7.7% included in all prices
PASTAS

Spaghetti pasta with bolognese sauce
Ground beef only
20.00

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

VEGETARIAN

Vegetables risotto
23.50

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

DESSERTS

WARM AND COLD DESSERTS

Apple tart
6.50

Dark rum baba topped with whipped cream
9.00

Panna-cotta with double cream, cracked meringues and red berries
8.00

Dark chocolate mousse
9.50

Tiramisu
11.00

Crème brulee with bergamot essence
9.00

Warm Tarte Tatin
9.50

Lemon curd tartlet
7.50

Supplement for scoop of vanilla ice cream
3.90

Supplement for whipped cream
2.50

Supplement for thick double cream
4.50

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

VAT 7.7% included in all prices
DESSERTS

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 ad 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
LARGE PARTIES WELCOME

Our sole dining room regularly hosts large parties (group of friends, colleagues, foreign guests, families, and so forth...) Do not hesitate to contact us for an offer: contact@cafe-romand.ch.

SOCIAL NETWORKS

Our culinary activities and the life of the Café Romand can be seen on our website: cafe-romand.ch as well as on our facebook page: facebook.com/CafeRomandLausanne and on our instagram account: @CafeRomand

But even better than social networks to stay connected: Have a drink with friends!

COMMEMORATIVE BOOK

«Le Romand - Un café de légende»

Written by journalist and author Michel Rime, this beautiful book traces the history of this emblematic place where you are sitting. Architecture, social and cultural aspects, archival photos and images of artists, this book celebrates, with a bit of a head start, the 70th anniversary of our legendary café.

Visible in the show case at the entrance.

16x24cm, 168 pages, hardcover
Available from the person in charge: CHF 34.00