

# LUNCH AND DINNER MENU

## HORS D'OEUVRES AND SOUP

CHF

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

## COMPOSED SALADS

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

CHF

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

CHF

### **Wiener sausage over sauerkraut**

Poached pork sausage. Boiled potatoes

19.00

### **Rustic sauerkraut**

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

25.00

### **Café Romand sauerkraut**

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

28.00

### **Salt pork knuckle over sauerkraut platter**

Boiled pork knuckle and potatoes

33.50

### **Poached piece of salmon over sauerkraut, creamy Chasselas white wine sauce**

Boiled potatoes

31.00



## CHEESE SPECIALITIES



CHF

Cheese fondue with Gruyere and Vacherin Fribourgeois  
Pain mi-blanc

Par guest

25.50

Gruyere plain cheese toast

18.00

Gruyere cheese toast with cooked ham

20.00

Gruyere cheese toast with a fried egg

20.00

Gruyere cheese toast with cooked ham and a fried egg

22.00

## ROESTIS OR HASH BROWNS " SWISS STYLE"

CHF

### **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



## TRADITIONS

### THE LOCAL CULINARY TREASURE

CHF

#### **Papet vaudois**

*only available from September until April*

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

25.50

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## SIMPLY GOOD AND MUST-TRY DISHES

CHF

<b>Veal and pork bratwurst topped with a coarse-grained mustard sauce</b> Rösti potatoes and market vegetables		22.00
<b>Local pork and marjoram sausage, a coarse-grained mustard sauce</b> Pan-fried local sausage. Rösti potatoes and market vegetable		27.50
<b>Rustic green lentils platter</b> Salt bacon, smoked bacon and saucisson vaudoise. Boiled potatoes		24.00
<b>Salt pork knuckle over green lentils platter</b> Boiled pork knuckle and potatoes		33.50
<b>Pig's trotter in Madeira wine sauce</b> Braised pig's trotter. Rösti potatoes		24.00
<b>Braised pork knuckle with Madeira wine sauce</b> Rösti potatoes		33.50
<b>Tripe in tomato sauce</b> Beef tripe simmered in tomatoes sauce. Boiled potatoes		22.50
<b>Classic beef tartar</b> Thinly sliced and well-seasoned raw beef with Brandy, toast bread and French fries	150gr	32.50
<b>Hamburger Café Romand</b> Our baker's fresh bun, ground beef, Vacherin local cheese, tomato, onion, salad And homemade ketchup. Basket of French fries		24.00

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<b>Pan fried beef steak with Café de Paris style butter</b> Composed butter with shallots, garlic, parsley, horseradish, brandy and condiments Market vegetable and choice of garnish		31.50
<b>Pan-fried piece of beef tenderloin with a peppercorn sauce</b> Four peppercorns sauce slightly creamed. Market vegetable and choice of garnish		44.00
<b>Pan-fried thick pork chop</b> Chasselas white wine light gravy. Market vegetable and choice of garnish	280gr	31.00
<b>Regional chicken fricassee with morels</b> Tagliatelle pasta		34.50
<b>Poached piece of salmon, creamy Chasselas white wine sauce</b> Boiled rice and today's vegetable		33.00

## THE GARNISHES

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

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## SIDE DISHES *or supplement*

<b>Portion of boiled potatoes</b>	3.00
<b>Portion of röstis potatoes</b>	9.50
<b>Portion of French fries</b>	5.50
<b>Portion of pickled onions and gherkins</b>	4.50

## PASTAS

CHF

Spaghetti pasta with bolognaise 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 bolognaise sauce	13.00
Wiener sausage with French fries	13.00
Chicken nuggets with French fries	12.00

## DESSERTS

CHF

### 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

## DESSERTS

CHF

### 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

<b>Ice coupe Café Romand</b> Cracked meringues, vanilla cream, thick local pear juice and whipped cream	11.00
<b>Vintner's ice coupe</b> Preserved golden raisins in dregs eau-de-vie over vanilla ice cream	11.50
<b>Preserved cherries ice coupe</b> Cracked meringues, vanilla cream ad preserved cherries in kirshwasser	13.50
<b>Ice coupe mocca</b> Mocca coffee ice cream, espresso coffee and whipped cream	10.00
<b>Ice coupe Danemark</b> Vanilla ice cream, warm dark chocolate sauce and whipped cream	11.50
<b>Ice coupe Colonel</b> Lemon sherbet, 2cl vodka	11.00
<b>Ice coupe Abricotine</b> Apricot sherbet, 2cl apricot eau-de-vie	11.50

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*VAT 7.7% included in all prices*

## 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](mailto: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](http://cafe-romand.ch) as well as on our facebook page: [facebook.com/CafeRomandLausanne](https://facebook.com/CafeRomandLausanne) and on our instagram account: [@CafeRomand](https://instagram.com/@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

MICHEL RIME

### LE ROMAND UN CAFÉ DE LÉGENDE



FAVRE 24 heures