

LUNCH AND DINNER MENU

HORS D'OEUVRES AND SOUP

CHF

Soup of the moment	<i>only served as a starter</i>	7.50
Green salad, mustard vinaigrette	<i>only served as a starter</i>	7.00
Raw and cooked vegetable salad, mustard vinaigrette	<i>only served as a starter</i>	11.00
Trout gravlax cured with gin and lemon	Starter	18.50
Sour cream and blini pancakes	Main course	25.50
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 sausage And Gruyère cheese. Pickled onions and gherkins		

COMPOSED SALADS

Potato and haddock salad	24.50
Iceberg lettuce, potato salad and smoked haddock fillet	
Split red lentils and smoked salmon salad	24.00
Red lentils salad, smoked salmon, cherry tomato, Belgian endive	
Cesar salad	27.50
Iceberg and roman lettuce, croutons, homemade Cesar dressing Chicken breast, cherry tomato, shaved Grana Padano cheese	
Warm goat cheese and walnuts salad	23.50
Salads, warm goat cheese croutons, cherry tomatoes, endives, walnuts	

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

Semi-white bread



Meringues duo with local thick double cream

Red berries

Per guest CHF 42.00

TODAY'S LUNCH SPECIAL

CHF

Please ask our waitstaff what is today's lunch special	<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

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

Royal sauerkraut minimum 2 people sharing

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

Per guest

37.00

Fish sauerkraut, creamy Chasselas white wine sauce

Salmon, haddock and trout. Boiled potatoes

33.00



CHEESE SPECIALITIES



CHF

Cheese fondue with Gruyere and Vacherin Fribourgeois

Semi-white bread

Per guest

25.50

Cheese fondue with Vacherin Fribourgeois *Lukewarm fondue for connoisseurs*

Semi-white bread

Per guest

28.50

Cheese fondue with sparkling wine, Gruyere and Vacherin Fribourgeois

Semi-white bread

Per guest

29.50

Cheese fondue of the moment

Semi-white bread

Please ask our waitstaff to explain its composition and price

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 mushrooms sauce

Fried grated potatoes and slightly creamed mushrooms sauce.

25.50

Rösti with smoked salmon

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

25.50



TRADITIONS

THE LOCAL CULINARY TREASURE

CHF

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

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SIMPLY GOOD AND MUST-TRY DISHES

CHF

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

Pan fried beef steak with Café de Paris style butter Composed butter with shallots, garlic, parsley, horseradish, brandy and condiments Market vegetable and choice of garnish	31.50
Pan-fried piece of beef tenderloin with a peppercorn sauce Four peppercorns sauce slightly creamed. Market vegetable and choice of garnish	44.00
Regional chicken fricassee in a slightly creamed mushrooms sauce Fresh pasta	29.50
Duo of fish with a Chasselas white wine sauce Trout and salmon. Market vegetable and boiled potatoes	33.00

THE GARNISHES

Market vegetable and:	French fries		
	Boiled potatoes		
	Crushed potatoes		
	Pasta of the moment		
	Supplement for rösti potatoes:	+ CHF	5.00

SIDE DISHES *or supplement*

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

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PASTAS

CHF

Spaghetti pasta with bolognese sauce Ground beef only	20.00
Artisanal pasta with fresh and smoked salmon in a creamy sauce	24.50

FLEXITARIAN DISH

Daal of red lentils with sweet curry, vegetables and coconut milk	23.00
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SUGGESTIONS FOR CHILDREN

until 12 yrs old

Spaghetti pasta with bolognese sauce	13.00
Ground beef steak, crushed potatoes of French fries	14.00
Chicken nuggets with French fries	12.00

DESSERTS

CHF

WARM AND COLD DESSERTS

Seasonal fruit tart	7.00
Preserved golden raisins in dregs eau-de-vie	8.00
Preserved local cherries in kirschwasser	12.50
Dark rum baba topped with whipped cream	9.00
Vanilla panna-cotta, cracked meringues and red berries	8.00
Dark chocolate mousse	9.50
Tiramisu	9.50
Crème brulee with lavender essence	9.00
Warm Tarte Tatin	9.50
Supplement for scoop of vanilla ice cream	3.90
Supplement for whipped cream	2.50
Supplement for thick double cream	4.50

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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

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	

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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](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