

LUNCH AND DINNER MENU

APPETIZERS AND SOUP

Only served as a starter

CHF

Soup of the day		8.00
Green salad		7.00
Mixed salad		11.00
Norwegian smoked salmon		19.00
Capers, onion and lemon. Toast bread and salted butter.		
Swiss air-dried beef platter	Half-portion	18.50
Pickled onions and gherkins.	Portion	28.00
Cold cuts platter		30.00
Swiss air-dried beef, cured ham, local smoked pork sausage, air-dried pork and garlic sausage And Gruyère cheese. Pickled onions and gherkins.		

COMPOSED SALADS

Warm goat cheese salad	24.00
Mixed salad leaves, carrots salad, mild goat cheese on bread croutons and walnuts	
Nordic salad	28.50
Mixed salad leaves, smoked salmon, marinated salmon, smoked trout, croutons and lemon	

SAUERKRAUTS

Rustic sauerkraut	25.50
Salt bacon, smoked bacon, saucisson vaudoise and Wiener sausage. Boiled potatoes	
Café Romand sauerkraut	28.50
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	

BOUCHOT MUSSELS IN A CASSEROLE

Only available from July until early January

CHF

The Marinière	27.50
Shallots, garlic, white wine, butter and flat parsley. French fries	
The A La Crème	28.50
Shallots, garlic, white wine, butter, full cream and flat parsley. French fries	

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 fresh mushrooms	28.50
Rösti potatoes garnished with a mix of 8 fresh sautéed mushrooms and slightly creamed	
	Vegetarian dish

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special	Served until 2:00pm	20.00
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CHF

Cheese fondue with Gruyere AOP et Vacherin Fribourgeois AOP
White bread Per guest 25.50

Cheese fondue of the moment **Composition and price shown on the slate**

Gruyere cheese toast with ham and a fried egg 22.50

OUR CONVIVIAL MENU

Minimum 2 people sharing

Swiss air-dried beef 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 42.50



TRADITIONS

THE LOCAL CULINARY TREASURE

CHF

Papet vaudois *only available from September until April* 25.50
Smoked pork and sour cabbage sausage placed on a bed of stewed leek and potato

SIMPLY GOOD AND MUST-TRY DISHES

Pig's trotter in Madeira wine sauce 25.50
Braised pig's trotter. Rösti potatoes and market vegetable

Rustic green lentils platter 24.50
Salt bacon, smoked bacon and saucisson vaudoise. Boiled potatoes

Local pork and marjoram sausage, a coarse-grained mustard sauce 28.50
Pan-fried local sausage. French fries and market vegetable

Veal and pork bratwurst topped with a coarse-grained mustard sauce 22.00
Pan-fried local sausage. French fries and market vegetable

Hamburger Café Romand 25.00
Our baker's fresh sesame bun, ground beef, Vacherin local cheese, tomato, onion, salad
And homemade ketchup. Basket of French fries

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

FISH AND MEATS

CHF

Filet of fera fish from Lake Lemman meunière style Boiled potatoes and market vegetable		37.00
Regional chicken Cordon bleu filled with Gruyère cheese and country ham French fries and market vegetable		33.00
Pan-fried sirloin steak, Café de Paris style butter French fries and market vegetable		41.00
Classic beef tartar, arugula salad and shaved Grana Padano Toast bread, French fries and salted butter	150gr	32.50

THE GARNISHES

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

FOR FLEXITARIAN

Spaghetti pasta with bolognese sauce Ground beef only		20.00
Fagottini pasta in a cream of black truffle	Vegetarian dish	24.00
Rösti potatoes with fresh mushrooms Rösti potatoes garnished with a mix of 8 fresh sautéed mushrooms and slightly creamed	Vegetarian dish	28.50

SUGGESTIONS FOR CHILDREN

until 12 yrs old

Spaghetti pasta with bolognese sauce	13.50
Wiener sausage with French fries	12.50
Chicken nuggets with French fries	12.00

SIDE DISHES *or supplement*

Portion of boiled potatoes	3.50
Portion of röstis potatoes	9.50
Portion of French fries	6.50
Portion of market vegetable	9.50
Portion of pickled onions and gherkins	4.50

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VAT 7.7% included in all prices

DESSERTS

CHF

ENTREMETS

Daily fruit tart	7.50
Panna-cotta with full cream, cracked meringues and red berries	8.50
Tiramisu	9.50
Crème brulee with bergamot essence	9.50
Preserved golden raisins in dregs eau-de-vie	8.00
Preserved local cherries in kirschwasser	12.50

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 1 pc of meringue	2.00
Supplement for whipped cream	2.50
Supplement for thick double cream	4.50

ARTISANAL ICE CREAMS AND SHERBETS

One scoop	4.00
Two scoops	8.00

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 Colonel	11.00
Lemon sherbet, 2cl vodka	
Ice coupe Abricotine	11.50
Apricot sherbet, 2cl apricot eau-de-vie	

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