

LUNCH AND DINNER MENU

STARTERS

CHF

Mixed vegetable soup	8.50
French onion soup Enhanced with white wine and Port wine. Bread croutons with melted Gruyere cheese	10.00
Green salad, house dressing	7.00
Mixed salad, house dressing	11.00
Atlantic ocean's salad Smoked salmon, smoked trout and baby shrimps and garnishes	18.50
Chef's terrine with hazelnuts Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	14.00
Malakoff Regional cheeses' fritters	Two pieces 17.00 Three pieces 24.00

APPETIZERS AND COMPOSED SALADS

Atlantic ocean's salad Mixed salad leaves, smoked salmon and smoked trout, baby shrimps. Bread croutons and lemon wedge.	29.00
Sherpherd's salad Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.	27.50
Swiss air-dried beef platter Pickled onions and gherkins	Small model 19.50 Regular model 31.00
Cold cuts platter Swiss air-dried beef, cured ham, local smoked pork sausage, air-dried pork and garlic sausage And Gruyere cheese. Pickled onions and gherkins	32.00

PASTA AND VEGETARIAN

Home-made lasagna bolognese Ground beef only, mozzarella and tomato coulis. Side green salad	27.00
Red lentil dahl with mild curry, diced vegetables and vegetal milk Poached egg	25.00

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special *served until 2:00 pm, Mon-Fri*

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

SAUERKRAUTS

CHF

Café Romand's sauerkraut

28.50

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

Salt pork knuckle over sauerkraut

34.50

Boiled pork knuckle and potatoes

SIMPLY GOOD AND MUST TRY DISHES



Papet vaudois

Local culinary treasure available from September to April

26.50

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

Local pork and marjoram sausage, mustard sauce

29.00

Pan-fried local sausage. Rösti potatoes and market vegetable

Pig's trotter in Madeira wine sauce

26.50

Braised pig's trotter. Rösti potatoes and market vegetable

Braised pork knuckle with Madeira wine sauce

34.50

Rösti potatoes

Rustic green lentils platter

26.50

Salt bacons, smoked bacon and saucisson vaudoise. Boiled potatoes

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman with raisins and walnut

38.00

Boiled potatoes and market vegetable

Chicken cordon-bleu filled with country ham and Gruyere cheese

36.00

French fries and market vegetable. Tartar sauce

Matured beef sirloin steak

Café de Paris style butter

41.00

French fries and market vegetable

Morel mushroom sauce

45.00

Sliced veal Zurich style

44.00

Pan-fried sliced veal and mushrooms in a delicious creamy white-wine sauce

Rösti potatoes and market vegetable

Classic beef tartar with brandy

180gr 34.00

Thinly sliced and well-seasoned raw beef with condiments and brandy

Toast bread or French fries

*** Supplement for rösti potatoes**

+ plus 5.00

SIDE DISHES or supplement

Portion of boiled potatoes

5.50

Portion of rösti potatoes

9.50

Portion of French fries

6.50

Portion of market vegetable

8.50

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

TRADITIONS

CHF

RÖSTI OR HASH BROWNS "SWISS STYLE"

Cafe Romand Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg	27.00
Tomme vaudoise Breaded and pan-fried local soft cheese	24.50
Mushrooms Variation of sauteed fresh mushrooms with chives, slightly creamed	29.00
Salmon Poached piece of salmon fillet. White wine, butter and chives sauce	27.00

CHEESE CORNER



Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Par convive	26.50
Cheese fondue with tomatoes Our cleverly grated mixture here. Jacket potatoes	Par convive	31.00
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Par convive	28.00
Cheese fondue with truffle Our cleverly grated mixture here with grated white and black truffles. Off-white bread	Par convive	34.00
Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried		24.50

OUR CONVIVIAL MENU

Minimum 2 people sharing

Swiss air-dried platter
Pickled onions and gherkins



Cheese fondue with Gruyere and Vacherin Fribourgeois
Off-white bread



Meringues duo with local thick double cream
Red berries

Per guest CHF 44.00

SUGGESTIONS FOR CHILDREN *until 12 yrs old*

Minced beef steak, French fries and vegetables	16.50
Pair of Wiener sausage, French fries and vegetables	15.50
Chicken nuggets, French fries and vegetables	15.50

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

DESSERTS

CHF

HOMEMADE SWEETS

Daily fruit tart	7.50
Preserved golden raisins in dregs eau-de-vie	8.50
Dark chocolate mousse	9.50
Caramel custard and whipped cream	6.50
Creme brulee with vanilla and orange peels	9.50
Panna cotta, cracked meringue and red berries	8.50
Tiramisu	9.50

MERINGUES

Meringues with whipped cream	9.50
Meringues with thick double cream	12.50
Meringues combined with vanilla ice cream and whipped cream	12.00
Meringues combined with vanilla ice cream and thick double cream	14.50
Supplement 1 pce 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 - chocolate – strawberry yogurt – salted butter caramel

Sherbets : blackcurrant – lemon – apricot - pear

MORE ICE CREAM AND SPIKED SHERBETS

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	11.00
Mocca coffee ice cream, espresso coffee and whipped cream	
Ice coupe Danemark	13.50
Vanilla ice cream, warm dark chocolate sauce and whipped cream	
Spiked sherbets	
Lemon and vodka or apricot et apricot eau-de-vie	11.50

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