

APPETIZERS AND SALADS

CHF

Green salad , house dressing	Only served as a starter	7.00
Mixed salad , house dressing	Only served as a starter	11.00
Chef's terrine with hazelnuts Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	Only served as a starter	14.00
Swiss air-dried beef platter Pickled onions and gherkins	Half portion Portion	19.50 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
Atlantic ocean's salad Mixed salad leaves, smoked salmon and smoked trout, baby shrimps. Bread croutons and lemon wedge.		29.50
Sherpherd's salad Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.		27.50
Malakoff Regional cheeses' fritters	Two pieces Three pieces	17.00 24.00

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
Salmon Poached piece of salmon fillet. White wine, butter and chives sauce	28.50

CHEESE CORNER

Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Par convive	26.50
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Par convive	28.00
Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried		24.50
Malakoff Regional cheeses' fritters	Three pieces	24.00

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

TODAY'S LUNCH SPECIAL

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

SIMPLY GOOD AND MUST TRY DISHES

Café Romand's sauerkraut	28.50
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	
Local pork and marjoram sausage, mustard sauce	30.00
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	

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman with raisins and walnut	38.50
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
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

PASTAS AND VEGETARIAN

Spaghetti pasta alla bolognese	22.00
Ground beef only, grated Grana Padano cheese	
Penne pasta alla carbonara	23.50
Onion, bacon bits, whole cream, grated Padano cheese	
Red lentil dahl with mild curry, diced vegetables and vegetal milk	25.00
Poached egg	

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

SIDE DISHES *or supplement*

Portion of boiled potatoes	3.50
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

DESSERTS

CHF

HOMEMADE SWEETS

Daily fruit tart	7.50
Preserved golden raisins in dregs eau-de-vie	8.50
Caramel custard and whipped cream	6.50
Creme brulee with vanilla and orange peels	9.50
Tiramisu	9.50
Real baba with rum	13.50

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 – salted butter caramel

Sherbets : raspberry - 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	
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	11.50
Lemon and vodka or apricot and apricot eau-de-vie or pear and pear eau-de-vie	

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