

# LUNCH AND DINNER MENU

## STARTERS

CHF

<b>Swiss onion soup gratinée</b> Enhanced with Chasselas white wine and Port wine. Bread toast and local cheeses	11.00
<b>Green salad</b> , house dressing	7.00
<b>Mixed salad</b> , house dressing	11.00
<b>Chef's terrine with hazelnuts</b> Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	15.50
<b>Local snails with our composed herbs-garlic butter</b>	Half dozen 13.50 Dozen 24.50
<b>Malakoff</b> Regional cheeses' fritters	Two pieces 17.00 Three pieces 24.00

## APPETIZERS AND COMPOSED SALADS

<b>Atlantic ocean's salad</b> Mixed salad leaves, smoked salmon, smoked trout, baby shrimps, Bread croutons and lemon wedge.	29.50
<b>Sherpherd's salad</b> Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.	27.50
<b>Artisanal air-dried beef platter</b> Pickled onions and gherkins	Small model 20.00 Regular model 32.00
<b>Cold cuts platter</b> Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried pork And garlic sausage and Gruyere cheese. Pickled onions and gherkins	33.00

## BOUCHOT MUSSELS IN A CASSEROLE AND FRIES

<b>The Mussels' set menu</b> Small green salad, Marinierie mussels and French fries, 2,5 dl local witbier/beer	36.50
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<b>Mariniere mussels</b> Mussels in a white wine jus with shallots, garlic, celery, flat parsley and butter. French fries	<i>available from July till early January</i> 27.50
<b>Creamed mariniere mussels</b> Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and whole cream	28.50
<b>Pirate's mussels</b> Mussels in a white wine jus with shallots, garlic, celery, butter, lobster bisque and brandy	29.50
<b>Provençale mussels</b> Mussels in a white wine jus with shallots, garlic, celery, basil, butter and tomato sauce	28.50

## PASTA AND VEGETARIAN

<b>Home-made lasagna bolognese</b> Ground beef only, mozzarella and tomato coulis. Side green salad	27.50
<b>Red lentil dahl with mild curry, diced vegetables and vegetal milk</b> Poached egg	25.50

## TODAY'S LUNCH SPECIAL

<b>Please ask our waitstaff what is today's lunch special</b> <i>served until 2:00 pm, Mon-Fri</i>	22.00
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## SAUERKRAUTS

CHF

### **Café Romand's sauerkraut**

29.50

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*

27.50

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

### **Local pork and marjoram sausage, mustard sauce**

29.50

Pan-fried local sausage. Rösti potatoes and market vegetable

### **Pig's trotter in Madeira wine sauce**

27.50

Braised pig's trotter. Rösti potatoes and market vegetable

### **Braised pork knuckle with Madeira wine sauce**

34.50

Rösti potatoes

### **Rustic green lentils platter**

27.50

Salt bacons, smoked bacon and saucisson vaudoise. Boiled potatoes

## MEATS AND FISH

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

39.50

Boiled potatoes and market vegetable

### **Chicken cordon-bleu filled with country ham and Gruyere cheese**

36.50

French fries and market vegetable. Tartar sauce

### **Matured beef sirloin steak**

### **Café de Paris style butter**

41.50

French fries and market vegetable

### **Morel mushroom sauce**

45.50

### **Sliced veal Zurich style**

45.50

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

Rösti potatoes and market vegetable

### **Classic beef tartar with brandy**

200grs 34.50

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**

7.50

#### **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 8,1% included in all prices*

## TRADITIONS

CHF

### RÖSTI OR HASH BROWNS "SWISS STYLE"

<b>Cafe Romand</b> Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg	27.50
<b>Tomme vaudoise</b> Breaded and pan-fried local soft cheese	25.00
<b>Mushrooms</b> Variation of sauteed fresh mushrooms with chives, slightly creamed	30.00
<b>Salmon</b> Poached piece of salmon fillet. White wine, butter and chives sauce	28.50

### CHEESE CORNER



<b>Cheese fondue with Gruyere et Vacherin Fribourgeois</b> Our cleverly grated mixture here. Off-white bread	Per guest	27.50
<b>Cheese fondue with tomatoes</b> Our cleverly grated mixture here. Small jacket potatoes	Per guest	32.50
<b>Cheese fondue with beer</b> Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	28.00
<b>Cheese with truffle chips</b> Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	34.50
<b>Oven baked cheese croute</b> Toasted bread, white wine, country ham, local cheeses' mix, fried egg		24.50
<b>Malakoff</b> Regional cheeses' fritters	Three pieces	24.00

## OUR CONVIVIAL MENU

*Minimum 2 people sharing*

### **Artisanal air-dried beef 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 45.00

## SUGGESTIONS FOR CHILDREN

*until 12 yrs old*

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

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## DESSERTS

CHF

### HOMEMADE SWEETS

Daily fruit tart	7.50
Gourmet coffee	11.50
Espresso coffee accompanied by an assortment of mini desserts from our selection of the moment	
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
Baba with dark rhum and whipped cream	13.50
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

	<b>The scoop</b>	4.20
Ice creams : vanilla - coffee - pistachio – stracciatella – salted butter caramel		
Sherbets : chocolate – strawberry – lemon - apricot – pear – blood orange		

### MORE ICE CREAM AND SPIKED SHERBETS

<b>Ice coupe Mediterranee</b>	12.00
Pistachio ice cream, stracciatella ice cream and chocolate sherbet	
<b>Ice coupe Café Romand</b>	11.50
Cracked meringues, vanilla cream, thick local pear juice and whipped cream	
<b>Vintner's ice coupe</b>	12.50
Preserved golden raisins in dregs eau-de-vie over vanilla ice cream	
<b>Ice coupe mocca</b>	11.50
Mocca coffee ice cream, espresso coffee and whipped cream	
<b>Ice coupe Danemark</b>	13.50
Vanilla ice cream, warm dark chocolate sauce and whipped cream	
<b>Spiked sherbets</b>	
Lemon with vodka <b>or</b> apricot with apricot eau-de-vie <b>or</b> pear with eau-de-vie	12.50

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