

LUNCH AND DINNER MENU

STARTERS

CHF

Green salad , house dressing		7.00
Mixed salad , house dressing		11.00
Chef's terrine with hazelnuts		15.50
Pork and poultry stuffing. Bunch of salads, red onion jam and condiments		
Malakoff	Two pieces	17.00
Regional cheeses' fritters		

APPETIZERS AND COMPOSED SALADS

Sherpherd's salad		27.50
Mixed salad leaves, mild goat cheese on bread croutons, Belgian endives, cherry tomato And walnuts.		
Artisanal air-dried beef platter	Small model	20.00
Pickled onions and gherkins	Regular model	32.00
Cold cuts platter		34.00
Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried pork And garlic sausage and Gruyere cheese. Pickled onions and gherkins		

PASTA AND VEGETARIAN

Spaghetti pasta Bolognese style	22.00
Bolognese sauce with ground beef only	
Red lentil dahl with mild curry, diced vegetables and vegetal milk	25.50
Poached egg	

SIMPLY GOOD AND MUST TRY DISHES

Café Romand's sauerkraut	29.50
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	
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	

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

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman with almonds	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

TRADITIONS

CHF

RÖSTI OR HASH BROWNS "SWISS STYLE"

Cafe Romand	27.50
Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg	
Mushrooms	30.00
Variation of sauteed fresh mushrooms with chives, slightly creamed	
Cheese fondue with Gruyere et Vacherin Fribourgeois	Per guest 27.50
Our cleverly grated mixture here. Off-white bread	
Cheese fondue with beer	Per guest 28.00
Our cleverly grated mixture here with lager beer. Off-white bread	
Oven baked cheese crouete	24.50
Toasted bread, white wine, country ham, local cheeses' mix, fried egg	
Malakoff	Three pieces 24.00
Regional cheeses' fritters	

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	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*

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
Baba with dark rum 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

The scoop 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

Ice coupe Mediterranee	12.00
Pistachio ice cream, stracciatella ice cream and chocolate sherbet	
Ice coupe Café Romand	11.50
Cracked meringues, vanilla cream, thick local pear juice and whipped cream	
Vintner's ice coupe	12.50
Preserved golden raisins in dregs eau-de-vie over vanilla ice cream	
Ice coupe mocca	11.50
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 with vodka or apricot with apricot eau-de-vie or pear with eau-de-vie	12.50

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