

# LUNCH AND DINNER MENU

## STARTERS

CHF

Green salad, house dressing		7.00
Mixed salad, house dressing		11.00
Local snails with our composed herbs-garlic butter	Half dozen	15.00
	Dozen	27.00
Vinzel beignets	Two pieces	18.00
Regional cheeses' fritters	Three pieces	25.50

## 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	22.00
Pickled onions and gherkins	Regular model	33.00
Cold cuts platter		34.50
Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried pork And garlic sausage and Gruyere cheese. Pickled onions and gherkins		

## BOUCHOT MUSSELS IN A CASSEROLE AND FRIES

Mariniere mussels	<i>available from July till early January</i>	28.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley and butter. French fries		
Creamed mariniere mussels		29.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and whole cream		
Pirates' mussels		31.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and lobster bisque		

## PASTA AND VEGETARIAN

Penne pasta carbonara style		27.00
Onions, bacon and whole cream		
Red lentil dahl with mild curry, diced vegetables and vegetal milk		26.00
Poached egg		

## TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special	<i>served until 2:00 pm, Mon-Fri</i>	23.00
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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**

35.00

Boiled pork knuckle and potatoes

## SIMPLY GOOD AND MUST TRY DISHES



### **Papet vaudois**

*Local culinary treasure available from September to April* 28.00

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

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

31.00

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**

35.00

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**

46.00

### **Sliced veal Zurich style**

46.00

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**

7.00

#### **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 2024 8.1% included in all prices, VAT 2025 8,8%*

## 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	25.50
<b>Mushrooms</b> Variation of sauteed fresh mushrooms with chives, slightly creamed	30.00

### CHEESE CORNER



<b>Cheese fondue with Gruyere et Vacherin Fribourgeois</b> Our cleverly grated mixture here. Off-white bread	Per guest	28.00
<b>Cheese fondue with beer</b> Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	29.00
<b>Cheese fondue with truffles</b> Our cleverly grated mixture here with white and black truffle chips. Off-white bread	Per guest	35.00
<b>Oven baked cheese croute</b> Toasted bread, white wine, country ham, local cheeses' mix, fried egg		24.50
<b>Vinzel beignets</b> Regional cheeses' fritters	Three pieces	25.50

## 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 with a mini creme brulee, Mini dark chocolate mousse, meringue and thick double cream	
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
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 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	13.50
Lemon with vodka <b>or</b> apricot with apricot eau-de-vie <b>or</b> pear with eau-de-vie	

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