

# LUNCH AND DINNER MENU

## APPETIZERS AND SALADS

CHF

<b>Green salad</b> , house dressing	Only served as a starter	7.00
<b>Mixed salad</b> , house dressing	Only served as a starter	11.00
<b>Chef's terrine with hazelnuts</b> Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	Only served as a starter	15.50
<b>Swiss air-dried beef platter</b> Pickled onions and gherkins	Half portion Portion	22.00 33.00
<b>Sherpherd's salad</b> Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.		27.50
<b>Large mixed salads</b> , house dressing		23.00
<b>Malakoff</b> , regional cheeses' fritters	Two pieces	18.50

## 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	28.00
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### CHEESE CORNER

<b>Cheese fondue with Gruyere et Vacherin Fribourgeois</b> Our cleverly grated mixture here. Off-white bread	Par convive	28.00
<b>Cheese fondue with beer</b> Our cleverly grated mixture here with lager beer. Off-white bread	Par convive	29.00
<b>Oven baked cheese croute</b> Toasted bread, white wine, country ham, local cheeses' mix, fried		25.50
<b>Malakoff</b> Regional cheeses' fritters	Three pieces	25.50

## 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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## OUR CONVIVIAL MENU

*Minimum 2 people sharing*

**Swiss air-dried platter**  
Pickled onions and gherkins

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**Cheese fondue with Gruyere and Vacherin Fribourgeois**  
Off-white bread

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**Meringues duo with local thick double cream**  
Red berries

Per guest CHF 45.00

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## SIMPLY GOOD AND MUST TRY DISHES

<b>Café Romand's sauerkraut</b> Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	31.50
<b>Local pork and marjoram sausage, mustard sauce</b> Pan-fried local sausage. Rösti potatoes and market vegetable	31.00
<b>Pig's trotter in Madeira wine sauce</b> Braised pig's trotter. Rösti potatoes and market vegetable	28.50

## MEATS AND FISH

<b>Pan-fried fera white fish from Lake Lemman meunière style</b> Boiled potatoes and market vegetable	39.50
<b>Matured and pan-fried beef sirloin steak with Café de Paris style butter</b> French fries and market vegetable	42.50
<b>Chicken cordon-bleu filled with country ham and Gruyere cheese</b> French fries and market vegetable. Tartar sauce	36.50
<b>Classic beef tartar with brandy</b> Thinly sliced and well-seasoned raw beef with condiments and brandy Toast bread or French fries	180gr 34.50
<b>* Supplement for rösti potatoes</b>	+ plus 5.00

## PASTA AND VEGETARIAN

<b>Spaghetti pasta alla bolognese</b> Ground beef only, grated Grana Padano cheese	23.00
<b>Red lentil dahl with mild curry, diced vegetables and vegetal milk</b> Poached egg	26.50

## 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

### SIDE DISHES *or supplement*

<b>Portion of boiled potatoes</b>	5.50
<b>Portion of rösti potatoes</b>	9.50
<b>Portion of French fries</b>	7.50
<b>Portion of market vegetable</b>	8.50
<b>Portion of pickled onions and gherkins</b>	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*

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## DESSERTS

CHF

### HOMEMADE SWEETS

Daily fruit tart	7.50
<b>Gourmet coffee</b> Espresso coffee accompanied by an assortment of mini desserts from our selection of the moment	11.50
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	4.20
Two scoops	8.40

Ice creams : vanilla - coffee - pistacchio – straciatella – salted butter caramel

Sherbets : chocolate - strawberry – lemon – apricot – pear – blood oranges

### MORE ICE CREAM AND SPIKED SHERBETS

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