

APPETIZERS AND SALADS

CHF

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| 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 | 15.50 |
| Swiss air-dried beef platter Pickled onions and gherkins | Half portion Portion | 22.00 33.00 |
| Cold cuts platter Swiss air-dried beef, cured ham, local smoked pork sausage, dried bacon And Gruyere cheese. Pickled onions and gherkins | | 34.00 |
| Sherpherd's salad Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts. | | 27.50 |
| Large mixed salads , house dressing | | 23.00 |
| Malakoff , regional cheeses' fritters | Two pieces | 18.50 |

BOUCHOT MUSSELS IN A CASSEROLE AND FRIES

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

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 46.00

PASTA

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

SUGGESTIONS FOR CHILDREN

until 12 yrs old

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| 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 |

VAT 8.1% included in all prices

TRADITIONS

CHF

RÖSTI OR HASH BROWNS "SWISS STYLE"

Cafe Romand

28.00

Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg

CHEESE CORNER

Cheese fondue with Gruyere et Vacherin Fribourgeois

Par convive 28.00

Our cleverly grated mixture here. Off-white bread

Cheese fondue with beer

Par convive 29.00

Our cleverly grated mixture here with lager beer. Off-white bread

Oven baked cheese croute

25.50

Toasted bread, white wine, country ham, local cheeses' mix, fried

Malakoff

Three pieces 25.50

Regional cheeses' fritters

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

Café Romand's sauerkraut

31.50

Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage

Boiled potatoes

Pan-fried marjoram pork from our butcher, whole grain mustard sauce

31.00

Röstis potatoes and market vegetable

Pig's trotter in Madeira wine sauce

28.50

Braised pig's trotter. Rösti potatoes and market vegetable

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman meunière style

41.00

Boiled potatoes and market vegetable

Matured beef sirloin steak

Café de Paris style butter

42.50

French fries and market vegetable

Morel mushroom sauce

46.50

Classic beef tartar with brandy

180gr 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

DESSERTS

CHF

HOMEMADE SWEETS

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| Daily fruit tart | 7.50 |
| Gourmet coffee | 12.50 |
| 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 |
| Preserved local cherries in kirschwasser | 12.50 |
| 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

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| 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 | 2.80 |
| Supplement for whipped cream | 2.80 |
| Supplement for thick double cream | 4.80 |

ARTISANAL ICE CREAMS AND SHERBETS

Per scoop 4.60

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

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

MORE ICE CREAM AND SPIKED SHERBETS

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| Ice coupe Café Romand | 12.50 |
| Cracked meringues, vanilla cream, thick local pear juice and whipped cream | |
| Vintner's ice coupe | 13.50 |
| Preserved golden raisins in dregs eau-de-vie over vanilla ice cream | |
| Ice coupe mocca | 12.50 |
| 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 and vodka or apricot and apricot eau-de-vie or pear and pear eau-de-vie | |