

# 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		
Local snails with our composed herbs-garlic butter	Half dozen	15.00
	Dozen	27.00
Vinzel beignets	Two pieces	18.00
	Three pieces	25.50
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.		
Atlantic ocean's salad		29.50
Mixed salad leaves, smoked salmon, marinated salmon Bread croutons, large capers and lemon wedge.		
Artisanal air-dried beef platter	Small model	22.00
	Regular model	33.00
Pickled onions and gherkins		
Cold cuts platter		34.00
Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried bacon 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

Fagottini pasta in a creamy garlic sauce with white and black truffle chips	29.50
Finished with Grana Padano cheese	
Red lentil dahl with mild curry, diced vegetables and vegetal milk	26.50
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**

32.00

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

### **Salt pork knuckle over sauerkraut**

35.50

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**

28.50

Braised pig's trotter. Rösti potatoes and market vegetable

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

35.50

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**

41.50

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**

42.50

French fries and market vegetable

### **Morel mushroom sauce**

46.50

### **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

## TRADITIONS

CHF

### RÖSTIS OR HASH BROWNS "SWISS STYLE"

<b>Röstis Cafe Romand</b>	28.00
Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg	
<b>Röstis smoked salmon</b>	29.50
Röstis potatoes garnished with slices of smoked salmon, warm soured cream with chives	

### CHEESE CORNER



<b>Cheese fondue with Gruyere et Vacherin Fribourgeois</b>	Per guest	28.00
Our cleverly grated mixture here. Off-white bread		
<b>Cheese fondue with beer</b>	Per guest	29.00
Our cleverly grated mixture here with lager beer. Off-white bread		
<b>Cheese fondue with truffles</b>	Per guest	35.50
Our cleverly grated mixture here with white and black truffle chips. Off-white bread		
<b>Vinzel beignets</b>	Three pieces	25.50
Regional cheeses' fritters		

## 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 46.00

## 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>	16.50
<b>Chicken nuggets, French fries and vegetables</b>	15.50

## DESSERTS

CHF

### HOMEMADE SWEETS

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

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

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 <b>or</b> apricot and apricot eau-de-vie <b>or</b> pear and pear eau-de-vie	