

LUNCH AND DINNER MENU

STARTERS

	CHF
Mixed vegetable soup	8.50
Green salad, house dressing	7.00
Mixed salad, house dressing	11.00
Rillettes of smoked trout with horseradish	14.50
Bunch of salads	

APPETIZERS AND COMPOSED SALADS

Sherpherd's salad	27.50
Mixed salad leaves, mild goat cheese	
Artisanal air-dried beef platter	22.00
Pickled onions and gherkins	33.00
Small model	
Regular model	

VEGETARIAN

Red lentil dahl with mild curry, diced vegetables, chick peas and vegetal milk	26.50
Poached egg	

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special	served until 2:00 pm, Mon-Fri	23.00
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CHF

BRASSERIE 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		

Pair of Frankfurter sausage	22.00
Over white wine braised sauerkraut. Boiled potatoes	
Café Romand's sauerkraut	32.00
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	
Local pork and marjoram sausage, onion sauce	31.00
Pan-fried local sausage. Potato gratin and market vegetable	
Rustic green lentils platter	27.50
Salt bacon, smoked bacon and saucisson vaudoise. Boiled potatoes	
Rösti Café Romand	28.00
Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg	
Rösti Vaudois	25.50
Rösti potatoes topped with a pan-fried soft local cheese. Pickled onion and gherkins	

MEATS AND FISH

Pan-fried pink trout fillet, white wine sauce Boiled potatoes and market vegetable		32.50
Chicken cordon-bleu filled with country ham and Gruyere cheese French fries and market vegetable.		36.50
Matured beef sirloin steak French fries and market vegetable	Café de Paris style butter	42.50
Classic beef tartar with brandy Thinly sliced and well-seasoned raw beef with condiments and brandy Toast bread, French fries and butter		200grs 34.50
* Supplement for rösti potatoes	+ plus	5.00

CHEESE CORNER



Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Per guest	28.00
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	29.00
Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried egg		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 46.00

SUGGESTIONS FOR CHILDREN

until 12 yrs old

Minced beef steak, French fries and vegetables	16.50
Pair of Frankfurter sausage, French fries and vegetables	16.50
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

VAT 8.1% included in all prices

DESSERTS

CHF

HOMEMADE SWEETS

Daily fruit tart	7.50
Dark chocolate tart	9.00
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
Yogurt panna cotta, marinated red berries	8.50
Creme brulee with vanilla and orange peels	9.50
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	2.80
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 – straciella – 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 or apricot and apricot eau-de-vie or pear and pear eau-de-vie	

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