

# SPRING AND SUMMER MENU

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## APPETIZERS AND SALADS

CHF

<b>Green salad</b> , house dressing	<i>Only served as a starter</i>	7.00
<b>Mixed salad</b> , house dressing	<i>Only served as a starter</i>	11.00
<b>Regional air-dried beef platter</b> Pickled onions and gherkins	Half portion Portion	22.00 33.00
<b>Beignets de Vinzel</b> , regional cheeses' fritters	Two pieces	18.50
<b>Warm meat patties</b> Assorted salads and crudites, dried figs and walnuts		20.50
<b>Boiled beef salad</b> Assorted salads and crudites, boiled beef with vinaigrette and mustard dressing		25.50
<b>Goat cheese salad</b> Assorted salads and crudites, mild goat cheese, dried figs and walnuts		24.50
<b>Burrata cheese and regional cured ham</b>		24.00
<b>Cold roastbeef, tartar sauce</b> French fries, bunch of salads and crudites		31.00

## VEGETARIAN

<b>Red lentil dahl with mild curry, diced vegetables, chick peas and vegetal milk</b> Poached egg		26.50
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## ON THE BRASSERIE SIDE

<b>Cheese fondue with Gruyere et Vacherin Fribourgeois</b> Our cleverly homemade cheese blend. Off-white bread	Per guest	28.00
<b>Cheese fondue with beer</b> Our cleverly homemade cheese blend with lager beer. Off-white bread	Per guest	29.00
<b>Beignets de Vinzel</b> , regional cheeses' fritters	Three pieces	25.50
<b>Oven baked cheese croute</b> Toasted bread, mustard, white wine, country ham, local cheeses' mix, fried egg		25.50
<b>Pan-fried marjoram pork sausage from our butcher, onion sauce</b> Potato gratin and vegetable of the moment		31.00
<b>Pulled beef hamburger</b> Sesame bun, shredded marinated beef, iceberg lettuce, tomato, and red onion. French fries		26.00
<b>Rösti Cafe Romand</b> Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg		28.00
<b>Rösti Vaudois</b> Rösti potatoes topped with a pan-fried soft local cheese. Pickled onion and gherkins		25.50
<b>Local trout fritters</b> Assorted salads and crudites. Tartar sauce		24.50
<b>Three eggs omelette</b> French fries and a side green salad Stuffed with mild goat cheese and diced tomato Stuffed with country ham		22.00 22.00



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## DESSERTS

CHF

### HOMEMADE SWEETS

Daily fruit tart	7.50
Dark chocolate tart	9.00
Gourmet coffee Espresso coffee accompanied by an assortment of mini desserts from our selection of the moment	12.50
Preserved golden raisins in dregs eau-de-vie	8.50
Yogurt panna cotta, marinated red berries	8.50
Crème brûlée 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 – straciatella – salted butter caramel

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

### MORE ICE CREAM AND SPIKED SHERBETS

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

VAT 8.1% included in all prices