

LUNCH AND DINNER MENU

STARTERS

CHF

Blended vegetable soup		7.50
Green salad, Italian dressing		7.00
Mixed salad, Italian dressing		11.00
Duck terrine		14.00
Bunch of salad		
Local snails with our composed herbs-garlic butter	Half dozen	15.50
	Dozen	27.00
Vinzel beignets	Two pieces	18.50
Regional cheeses' fritters	Three pieces	25.50

APPETIZERS AND COMPOSED SALADS

Fresh goat's cheese salad		27.50
Mixed salad leaves and raw vegetables, mild goat cheese, dried figs and walnuts		
Frisée salad with bacon, smoked duck breast and bread croutons		26.00
Bowl of the moment		29.50
Lukewarm rice, beetroot, chickpeas, pumpkin, lentils, falafels, Scottish smoked salmon		
And sour cream		
Artisanal air-dried beef platter	Small model	22.00
Pickled onions and gherkins	Regular model	33.00

VEGETARIAN

Gnocchi, potato dumplings in a creamy truffle sauce	29.50
Mushrooms toast	25.50
Toasted slice of bread topped with a creamy mushroom sauce	
Red lentil dahl with mild spices, diced vegetables, falafels and vegetal milk	26.50

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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SAUERKRAUTS

CHF

Pair of Wiener sausage	22.00
Over white wine braised sauerkraut. Boiled potatoes	
Café Romand's sauerkraut	32.50
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 boiled potatoes	

SIMPLY GOOD AND MUST TRY DISHES



Papet vaudois

Local culinary treasure available from September to April

28.50

Smoked pork and sour cabbage sausage placed on a bed of stewed leek and potato

Local pork and marjoram sausage, onion sauce

31.50

Pan-fried local sausage. Potato gratin and market vegetable

Pig's trotter in Madeira wine sauce

29.50

Braised pig's trotter. Rösti potatoes and market vegetable

Braised pork knuckle with beer

35.50

Rösti potatoes and market vegetable

Rustic green lentils platter

27.50

Salted bacon, smoked bacon and saucisson vaudoise. Boiled potatoes

MEATS AND FISH

Salmon trout fillet, white wine sauce

32.50

Boiled potatoes and market vegetable

Thin chicken cutlets, lemon sauce

29.50

French fries and market vegetable

Matured beef sirloin steak, Café de Paris style butter

42.50

French fries and market vegetable

Veal spider steak, absinthe sauce

36.50

Potato gratin and market vegetable

Classic beef tartar with brandy

200grs 34.50

Thinly sliced and well-seasoned raw beef with condiments and brandy

Toast bread + butter and French fries

*** Supplement for rösti potatoes**

+ plus 5.00

TRADITIONS

CHF

RÖSTIS OR HASH BROWNS "SWISS STYLE"

Rösti Cafe Romand

28.50

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

Rösti smoked salmon

29.50

Röstis potatoes garnished with slices of Scottish smoked salmon and sour cream

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

CHEESE CORNER



Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Per guest	28.50
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	29.00
Cheese fondue with truffles Our cleverly grated mixture here with white and black truffle chips. Off-white bread	Per guest	36.50
Vinzel beignets Regional cheeses' fritters	Three pieces	25.50
Oven baked cheese toast 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
Marinated red berries

Per guest CHF 46.50

SUGGESTIONS FOR CHILDREN

until 12 yrs old

Pair of Wiener sausage, French fries and vegetables	16.50
Chicken nuggets, French fries and vegetables	15.50

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	
Yogurt panna cotta, marinated red berries	8.50
Preserved golden raisins in dregs eau-de-vie	8.50
Preserved local cherries in kirschwasser	12.50
Vanilla creme brulee	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	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	