

## Our soups

French onion soup french onion soup baked with cheese	15.00
Riesling Soup foamy Riesling soup with cinnamon croutons	14.00
Bisque de homard Lobster soup with crisp black tiger shrimps, refined with cognac	18.50

## Our salads and cold appetizers

Corn salad « Mimosa » Corn salad with minced egg	14.80
Tartare de veau piémontais « brûlée » Veal tartare with lime juice and olive oil refined gratinated with goat cream cheese, olives and cane sugar Toast and butter	26.80
Variation of smoked salmon Alaska salmon tart and scottish salmon tartare with a salad bouquet	24.80
Crevettes géantes « Tempura » Black Tiger shrimps baked in a crispy Tempura batter with salad leaves and a spicy dip	22.80
Duck liver terrine Duck liver terrine slice with nutmeg jelly and freshly baked brioche	24.80

## Our warm appetizers

Duck liver roasted Roasted duck liver served on an apple slice with balsamico vinegar and raspberry jus	28.50
Duo of duck liver sauteed duck liver and terrine of duck liver	34.80
Ravioli aux cèpes « Beurre blanc » Homemade cèpe ravioli on a white wine butter sauce	main dish 45.20 appetizer 22.80

## Our fish and sea food

Les Coquilles Saint Jacques aux morilles		54.80
Fresh scallops and morels	for little appetite	45.50
at a cream sauce and puff pastry shells	appetizer	26.80
<b>Hotpot of the sea</b>		
Fish filet and seafood (of our daily offer)		58.00
on foamed Champagne saffron sauce, rice and vegetables	for little appetite	52.80
<b>Grilled monkfish</b>		
Grilled monkfish médaillons in a savory green Thai-curry sauce		59.80
served with vegetables and rice	for little appetite	52.80

## Our meat

<b>Slices of veal kidney on a mustard sauce</b>		
pink-roasted slices of veal kidney from Muotathal on a mustard sauce		42.00
with celery mashed potatoes and vegetables (limited quantity)		
<b>Carré d'agneau aux échalotes confites</b>		
tender rack of lamb with glazed shallots		49.80
with potatoe gratin and vegetables	for the small appetite	42.80
<b>Filet de veau à la mode du patron</b>		
pink-roasted veal fillet on a porcini -raw ham sauce	160g	62.00
with butter noodles and marked-fresh vegetables	120 g	54.00
<b>Beef Entrecôte barbecued « Café de Paris »</b>		
Beef Entrecôte of Swiss prime beef barbecued à la Café de Paris	180g	48.80
garnished with tiny crispy chips and vegetables	250g	58.80
<b>Filet de bœuf « Rossini » sauce Périgueux</b>		
Core of beef tenderloin barbecued with duck liver (fois gras)	160g	66.80
and truffel sauce	120g	56.50
with white wine risotto and vegetables (without duck liver)	180g	59.50

## Our traditional dishes

<b>Émincé de veau aux cèpes</b>		
Tender veal cut into strips with cèpes on a cream sauce, served with		49.80
crisp buttery hash browns (Röstinest)		
<b>Filet de bœuf « Stroganoff »</b>		
Core of beef tenderloin diced and rosy grilled		49.80
on a spicy paprika-cream sauce with rice		