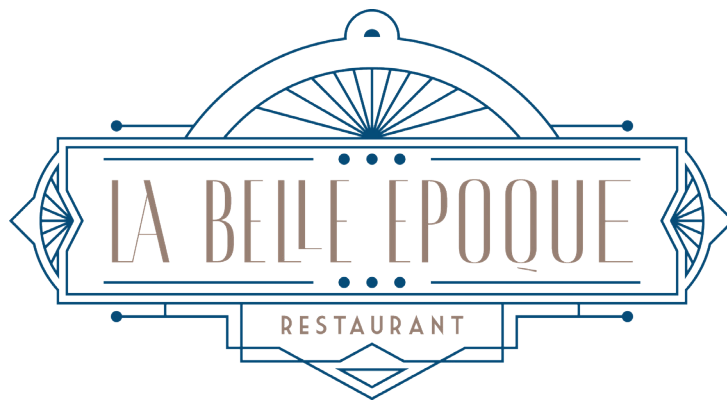




OPEN MONDAY TO SATURDAY
FROM 12:00 PM TO 2:00 PM
AND FROM 6:30 PM TO 9:30 PM



Origins:

Eggs: Switzerland / Snails: France / Duck: France
Octopus: ATL / Beef, pork, veal: Switzerland / Arctic char, perch: Switzerland

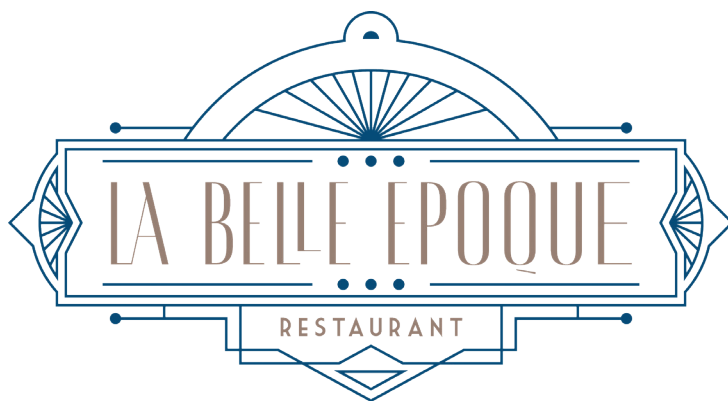
V Vegetarian dish *✿* Vegetarian option available

If you have any allergies/intolerances, please contact our staff.



ALL DISHES ON THIS MENU ARE PREPARED ON SITE USING FRESH, TRADITIONAL INGREDIENTS ACCORDING TO THE REQUIREMENTS OF THE 'HOMEMADE' LABEL, EXCEPT FOR THOSE MARKED WITH AN ASTERISK (*).





SUR LE POUCE

EAT ON THE GO

SALADE CÉSAR POULET.....24.-

Chicken, romaine lettuce, cherry tomatoes, croutons, eggs, parmesan & Caesar sauce with anchovy.

CLUB SANDWICH.....26.-

Chicken, bacon, tomato, fried egg, salad & mayonnaise. Served with young shoot salad & French fries.

SWISS'BURGER DES BAINS.....30.-

Beef steak, candied onions, beefsteak tomato, crisp salad & French fries.

BUSINESS LUNCH

*Lunch only
Monday to Friday.*

COURSE

25.-

**STARTER + COURSE
ou
COURSE + DESSERT**

30.-

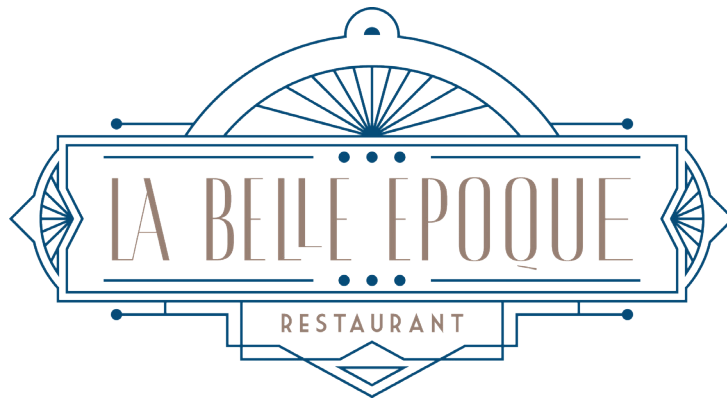
STARTER + COURSE + DESSERT

35.-

Origins: CH

Prices in CHF, taxes & service included

If you have any allergies/intolerances, please contact our staff.



STARTERS

✓ **SOUP OF THE MOMENT**12.-

✓ **STARTER OF THE MOMENT** 12.-

✓ **WINTER MIXED SALAD** 14.-

CHAUD-FROID OF SNAILS IN PARSLEY16.-
with garlic confit and parsley flakes

CHESTNUT CREAM18.-
with hay-infused whipped cream, hazelnut crisp,
and dried fruit chutney

SWISS BEEF TARTARE 100 G20.-
with mesclun salad and toasted country sourdough
bread

SWISS EGG PARFAIT22.-
with woodland wild mushrooms and parmesan
espuma

TERRINE OF FOIE GRAS24.-
with raspberry vinegar red onion chutney and crispy
filo pastry

MAIN DISHES

CARNAROLI RISOTTO28.-
pan-fried mushrooms, hazelnut crisp and smoked
bacon emulsion

**TRUFFLE-INFUSED PORCINI
MUSHROOM TAGLIATELLE**.....30.-
creamy Ai Tartuffo sauce and Perigord black truffle
shavings

SWISS BEEF TARTARE 200 G36.-
with mesclun salad and toasted country sourdough
bread

FILLET OF SWISS ARCTIC CHAR38.-
roasted salsify, sage butter, served with pilaf-style
black rice

FILLET OF LOE PERCH.....45.-
served with regional fries, mesclun salad and our house
special tartar sauce



HOT STONES

GRILLED OCTOPUS TENTACLE

16.- / 100gr

BREAST OF DUCK

16.- / 100gr

PORK FROM JUSSY

16.- / 100gr

FILLET OF BEEF

18.- / 100gr

MIGNON OF VEAL

18.- / 100gr

LA MONTAGNARDE

4 cuts of meat with a slice of pork belly

50.-

SIDE DISHES

6.-

REGIONAL FRIES
TRADITIONAL VEGETABLES
BLACK RICE
TAGLIATELLES

SAUCES

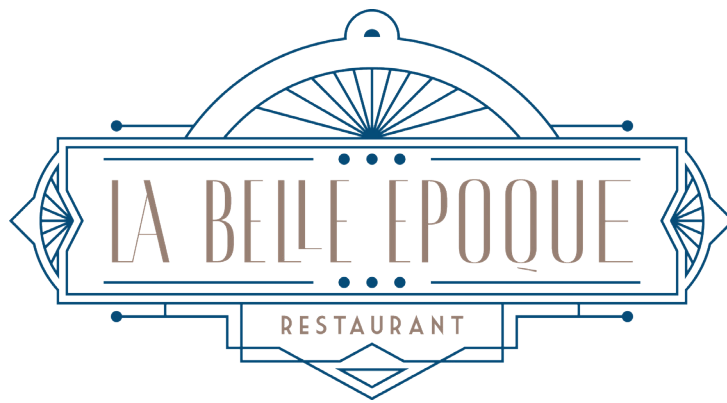
6.-

CAFÉ DE PARIS BUTTER
DEMI-GLAZE
MUSHROOM
MUSTARD

Origins :

Meats : CH & UE | Crustaceans : ATL

Prices in CHF, taxes & service included



DESSERTS

TIRAMISU REVISITED.....15.-

Coffee crisp, Mona Lisa biscuit, mascarpone mousse, amaretto syrup

MONT BLANC WITH MANDARIN.....15.-

Crispy meringue, natural honey biscuit, mandarin gel and creamy chestnut mousse

OUR HOUSE SPECIAL CAFÉ GOURMAND16.-

APPLE GOURMANDISE16.-

Mille-Feuille of caramelised apples, caramel sauce, Granny Smith apple gel and a crunchy crisp

VEGAN DESSERT.....16.-

Entremet of honey, almond milk, vegan opaline, and puffed rice biscuit

CHOCOLATE FONDANT HEART18.-

chocolate fondant, tonka-flavoured centre, gianduja puck, served with hazelnut crème anglaise

CHILD MENU

22.-

SLICED BEEF STEAK

FRENCH FRIES

MÖVENPICK
ICE CREAM*
2 SCOOPS

CHICKEN NUGGETS

MESCLUN SALAD

CHOCOLATE
FONDANT

PASTA WITH
TOMATO SAUCE

SEASONAL
VEGETABLES

FRUIT SALAD

Origins: CH

If your child have any allergies/intolerences, please contact our staff.



COCKTAILS

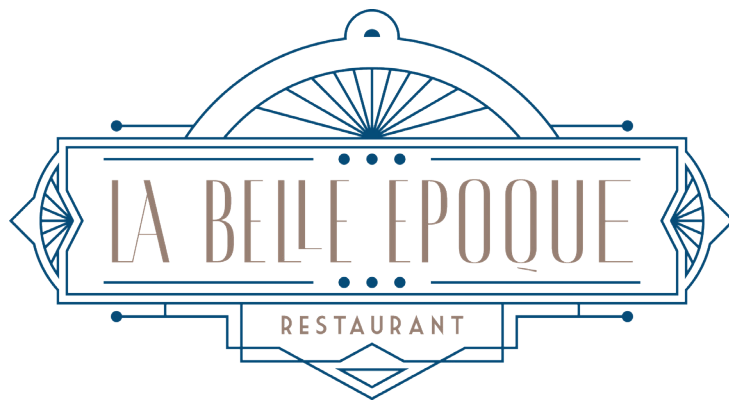
COCKTAILS

- KIR**.....10.-
Vin blanc & crème de cassis.
- APÉROL SPRITZ**.....15.-
Prosecco, Apérol & eau pétillante.
- HUGO SPRITZ**.....16.-
Prosecco, liqueur de fleur de sureau
& eau pétillante.
- MOJITO**.....16.-
Havana 3 ans, citron, menthe, cassonade
& eau pétillante.
- PIÑA COLADA**.....16.-
Havana 3 ans, crème de coco, jus d'ananas
& sorbet coco.
- KIR ROYAL**.....19.-
Champagne & crème de cassis.

COCKTAILS SANS ALCOOL

ALCOOL FREE COCKTAILS

- VIRGIN MOJITO**.....12.-
Citron vert, cassonade, menthe fraîche
& ginger ale.
- MOCKTAIL DES BAINS**.....12.-
Jus d'ananas, mangue, kiwi, citron & sirop
orgeat.
- VIRGIN COLADA**.....12.-
Jus d'ananas, crème & sorbet coco.



BIÈRES

BEERS

FELDSCHLÖSSCHEN	33 cl 6.-
Sans alcool Bouteille	
BOXER	33 cl 6.-
Brunette Bouteille	
ERDINGER	33 cl 7.-
Blanche Bouteille	
LEFFE	33 cl 8.-
Blonde Bouteille	
FELDSCHLÖSSCHEN	33 cl 6.-
Blonde Pression	50 cl 8.-
GRIMBERGEN	33 cl 7.-
Blanche Pression	50 cl 9.-

APÉRITIFS

APERITIFS

KIR VIN BLANC	10 cl 9.-
PASTIS	2 cl 7.-
Ricard 51 Henri Bardouin	
CAMPARI SUZE	4cl 9.-
PORTO MARTINI	4cl 9.-
Blanc Rouge	

MINÉRALES, SODAS & JUS

MINERALS, SOFT DRINKS & JUICES

VALSER	50 cl 7.-
Plate Pétillante	75 cl 9.-
SAN PELLEGRINO	50 cl 8.-
RIVELLA	33 cl 6.-
Rouge Bleu	
COCA-COLA	33 cl 6.-
Original Zéro	
FANTA SPRITE	33 cl 6.-
FUSTEA	33 cl 6.-
Pêche Citron	
SCHWEPES	20 cl 6.-
Tonic Bitter Lemon Ginger Ale	
SAN PELLEGRINO	10 cl 6.-
Sanbitter	
RAMSEIER	30 cl 6.-
Jus de pommes	
GRANINI	20 cl 6.-
Jus Nectar	
<i>Orange Ananas Tomate Pêche Abricot Poire</i>	

CAFÉS & THÉS

COFFEE AND TEA

RISTRETTO ESPRESSO CAFÉ	4.-
CHOCOLAT	5.-
Chaud Froid	
LATTE	5.-
Macchiato Cappuccino	
CHAÏ DIRTY CHAÏ	6.-
VIENNOIS	6.-
Café Chocolat	
THÉS & INFUSIONS NEWBY	7.-