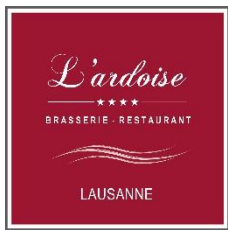




Starters

Green salad	CHF 7.00
Mixed salad	CHF 10.00 / 15.00
"Grand cru Helvetica" ham (dried 18 months) served with Spring bruschettas	CHF 20.00
Slowly cooked confit of Sot-l'y-laisse vol-au-vent, fava beans and fresh peas with marjoram	CHF 21.00
Buckwheat mille-feuille coloured with beetroot and Cuarnens burrata, Vaud pesto and rocket	CHF 22.00
Sea bream tartare with grilled green asparagus, Vermouth and lime vinaigrette	CHF 23.00
Vallorbe frogs' legs with persillade and cauliflower purée (6 or 12 pieces)	CHF 24.00/44.00
Lightly browned Veal kidneys with morel mushrooms and green asparagus, wild garlic espuma, carrot mousseline	CHF 24.00/44.00

*Dear customer, on request, our staff will gladly give you information on dishes that can trigger allergies or intolerances.
This dish does not meet the criteria of Label Fait Maison*



Main dishes

Vegetarians

Swiss chard and ricotta gnocchi, green asparagus and spring vegetables, cream of morel mushrooms CHF 24.00

Royans ravioli with Forel goats' cream, dried tomatoes and crunchy vegetables* CHF 24.00

Fish

Burbot steak with raw ham, Argovie' bio saffran sauce, riso venere and watercress garnish CHF 42.00

Fish of the day CHF 40.00

Meat

Marinated beef undercut and pink shallots with balsamic confit, hand-cut fries and small salade CHF 45.00

Wooly pig pork filet mignon palet, roasted potatos with spring onions and artichoke chiffonade CHF 46.00

Children's menu

Pure Swiss beef burger, house sauce, homemade French fries and salad CHF 15.00

Meat ravioli, tomato sauce* CHF 12.00

Meat and fish sources: Beef (CH/FR), Veal (CH), Pork (HUN), Burbot (NL), Sea bream (Mediterranean)

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This dish does not meet the criteria of Label Fait Maison



Butcher's corner

Our selection of dry-aged beef from our butcher Nardy in Cully

Pavé of rumsteak on slate (200 g)

CHF 47.00

Beef filet on slate (200 g)

CHF 55.00

Our slate dishes are served with morel sauce, hand-cut fries, mesclun salad

Beef prime rib (750 g for 2 persons) roasted with fleur de sel, seasonal vegetables and hand-cut french fries, served on a plate

CHF 52.00 (per person)

Desserts

Selected Swiss cheeses

CHF 9.00 (choice of 3)

CHF 16.00 (free selection)

Chocolate cigars, glazed with black sesame seeds and brunoise diced mango

CHF 15.00

Spring flavours square of crèmes brûlées

CHF 14.00

Pistachio and salty caramel tiramisu, coffee biscuits

CHF 14.00

Gourmand coffee, seasonal pastries

CHF 14.50

Dessert of the day

CHF 10.00

Artisanal ice-cream:

CHF 4.50

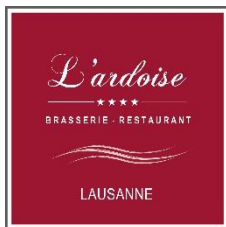
SORBETS: raspberry, strawberry, lemon, apricot, pear / ICE CREAM: coffee, salty caramel, vanilla, pistachio, chocolate, verbena

Trilogy of sorbets and ice cream (selection)

CHF 12.50

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This dish does not meet the criteria of Label Fait Maison



Minerals

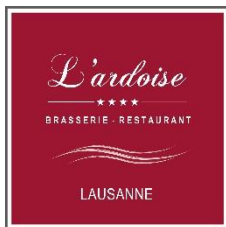
Arkina	40cl	CHF 4.50
Arkina	80cl	CHF 9.00
Rhâzünser	40cl	CHF 4.50
Rhâzünser	80cl	CHF 9.00
Perrier	20cl	CHF 4.50
Coca	33cl	CHF 5.00
Coca Zero	33cl	CHF 5.00
Ice tea (lemon or peach)	33cl	CHF 4.50
Rivella rouge	33cl	CHF 5.00
Sprite	33cl	CHF 5.00
Schweppes Tonic	20cl	CHF 5.00
Schweppes bitter lemon	20cl	CHF 5.00
Tomato juice	20cl	CHF 5.00
Peach/ apricot juice	20cl	CHF 5.00
Orange juice	30cl	CHF 4.50
Multivitamine juice	30cl	CHF 4.50
Apple juice (organic)	30cl	CHF 4.50
Sirup grenadine/mint	30cl	CHF 4.00

Beers

Dr Gabs Houleuse – blanche 5.0%	33cl	CHF 8.00
Dr Gabs -Pépité - blonde 5.5%	33cl	CHF 7.50
Dr Gabs -Tempête - blonde 8%	33cl	CHF 8.50
La Nébuleuse – Stirling – blonde 5.3%	33cl	CHF 7.50
La Nébuleuse – Embuscade – IPA 6.7%	33cl	CHF 8.50
Hoppy people – Pornstar	33cl	CHF 7.50
Hoppy people – Psychobilly White	33cl	CHF 7.50
Feldschlösschen sans alcool	33cl	CHF 6.00
1664	25cl	CHF 6.00

Caféterie

Tea (Sirocco selection)	CHF 4.50
Expresso / Ristretto	CHF 4.00
Double expresso	CHF 4.50
Café / Renversé	CHF 4.50
Cappuccino / Latte Machiatto	CHF 5.50



Apéritifs, digestifs et spiritueux

Apérol Spritz	4cl	CHF 14.00
Kir – Blanc cassis	1dl	CHF 10.00
Kir Royal	1dl	CHF 18.00
Martini Bianco/Rosso	4cl	CHF 10.00
Ricard	4cl	CHF 7.00
Campari	4cl	CHF 7.00
Suze	4cl	CHF 7.00
Porto Sandeman (blanc et rouge)	4cl	CHF 9.00
Gin Gordon's	4cl	CHF 10.00
Gin Bombay	4cl	CHF 12.00
Vodka	4cl	CHF 8.00
Amaretto Disaronno	4cl	CHF 8.00
Ron Bacardi supérieur	4cl	CHF 8.00
Ron Bacardi 8 anos	4cl	CHF 12.00
Rhum Agricole Reimonenq VX 6ans	4cl	CHF 15.00
Zacapa Ron Reserva 23 anos	4cl	CHF 15.00
Johnnie Walker Black – Whisky	4cl	CHF 15.00
Laphroaig Single Malt	4cl	CHF 15.00
Scapa Single Malt	4cl	CHF 18.00
Limoncello	4cl	CHF 8.00
Baileys	4cl	CHF 8.00
Calvados	4cl	CHF 15.00
Grand Armagnac	4cl	CHF 15.00
Grappa di Brunello	4cl	CHF 12.00
Grappa Sibona (ambrée)	4cl	CHF 13.50
Domaine d'Aucret Bahyse sur Cully		
Prunes de Damas	4cl	CHF 8.00
Eau de vie de framboise, poire, mirabelle	4cl	CHF 8.00