

STARTERS

La Burjala canned sardines with seaweed butter	28.-	Grilled duck foie gras, candied quinces and preserved grapes	31.-
Fassona beef tartar with artichokes and black truffle	30.-/46.-	57° Salad	19.-
🍴 Tuna ceviche, jalapenos & spring onions	27.-	Organic shrimp cocktail with Calypso dressing	28.-

GRILL AND RÔTISSERIE

RIBSTEAK

Swiss, alpine ribeye steak 250gr 58.-

BEEF RIB AND T-BONE | 2 persons / price per person

Swiss Angus T-Bone steak 1kg 78.-

BEEF FILLET

Swiss Alpine beef fillet 200gr 65.-

Hereford Irish Chateaubriand 68.-
500gr Price per person -Min 2 persons

CHICKEN RÔTISSERIE | 40 min. cooking

🍴 Swiss chicken 1.8 kg 2 or 3 persons 76.-

Swiss coquelet 250gr 1 person 42.-

LOCAL PORK

Spare ribs BBQ 39.-

SWISS FARMED VEAL

Grilled veal shank 58.-

BURGERS

57°grilled cheeseburger 38.-

SAUCES

House butter, Sarawak pepper, Béarnaise sauce, B.B.Q sauce, Teriyaki sauce, chimichurri sauce

Our dishes « Grill and Rôtisserie » are served with the choice of sauce, green salad, traditional mashed potato or French fries.

FISH & SHELLFISH

Grilled octopus with hummus 42.-

"Meunière" lake perch fillets from my friend "Guidoux" 45.-

DESSERTS

🍴 Organic caramelized pineapple 16.-

New York Cheesecake with citrus 15.-

Apple tart, frozen speculos 17.-

"OH SO NATURAL"

Local quinoa with prawns and avocado 34.-

SIDE DISHES

Triple cooked fries with truffle and parmesan 10.-

Baby spinach 8.-

Green peas with bacon 8.-