

APPETIZERS AND SALADS

CHF

Green salad , house dressing	Only served as a starter	7.00
Mixed salad , house dressing	Only served as a starter	11.00
Chef's terrine with hazelnuts Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	Only served as a starter	15.50

Swiss air-dried beef platter	Half portion	21.00
Pickled onions and gherkins	Portion	32.00

Cold cuts platter		34.00
Swiss air-dried beef, cured ham, local smoked pork sausage, air-dried pork and garlic sausage And Gruyere cheese. Pickled onions and gherkins		

Cesar salad	Starter	19.50
Roman lettuce, cherry tomato, hard-boiled egg, Grana Padano cheese, Bread croutons. Grilled strips of chicken. Cesar sauce	Main course	29.00

Sherpherd's salad		27.50
Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.		

Large mixed salads , house dressing		22.00
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Malakoff , regional cheeses' fritters	Two pieces	17.50
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TRADITIONS

CHF

RÖSTI OR HASH BROWNS "SWISS STYLE"

Cafe Romand		27.50
Fried grated potatoes garnished with ham, tomato slices, Vacherin cheese and a fried egg		

Vaudoise		25.00
Breaded and pan-fried tomme vaudoise cheese. Pickled onions and gherkins		

CHEESE CORNER

Raclette from Valais region , cheese from a village small dairy plant Small jacket potatoes, pickled onion and gherkin	Portion	8.00
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Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Par convive	27.50
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Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Par convive	28.50
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Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried		24.50
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Malakoff Regional cheeses' fritters	Three pieces	24.50
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OUR CONVIVIAL MENU

Minimum 2 people sharing

Swiss air-dried platter
Pickled onions and gherkins

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Cheese fondue with Gruyere and Vacherin Fribourgeois
Off-white bread

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Meringues duo with local thick double cream
Red berries

Per guest CHF 45.00

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special *served until 2:00 pm, Mon-Fri*

SIMPLY GOOD AND MUST TRY DISHES

Café Romand's sauerkraut	29.50
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage Boiled potatoes	
Grilled pork and veal sausage, mustard sauce	25.50
French fries and market vegetable	
Pig's trotter in Madeira wine sauce	27.50
Braised pig's trotter. Rösti potatoes and market vegetable	

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman meunière style	39.50
Boiled potatoes and market vegetable	
Grilled beef tab with Café de Paris style butter	37.50
French fries and market vegetable	
Cold roastbeef, tartar sauce	33.00
French fries and variation of salads	
Classic beef tartar with brandy	180gr 34.00
Thinly sliced and well-seasoned raw beef with condiments and brandy Toast bread or French fries	
* Supplement for rösti potatoes	+ plus 5.00

PASTA

Spaghetti pasta alla bolognese	22.00
Ground beef only, grated Grana Padano cheese	

SUGGESTIONS FOR CHILDREN *until 12 yrs old*

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

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

*Without consuming a main dish per person a cover/service expense of CHF 3.50 will be charged per person
VAT 8.1% included in all prices*

DESSERTS

CHF

HOMEMADE SWEETS

Daily fruit tart	7.50
Gourmet coffee Espresso coffee accompanied by an assortment of mini desserts from our selection of the moment	11.50
Preserved golden raisins in dregs eau-de-vie	8.50
Caramel custard and whipped cream	6.50
Creme brulee with vanilla and orange peels	9.50
Tiramisu	9.50
Real baba with rum	13.50

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	2.00
Supplement for whipped cream	2.50
Supplement for thick double cream	4.50

ARTISANAL ICE CREAMS AND SHERBETS

One scoop	4.20
Two scoops	8.40

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 Cracked meringues, vanilla cream, thick local pear juice and whipped cream	11.50
Vintner's ice coupe Preserved golden raisins in dregs eau-de-vie over vanilla ice cream	12.50
Ice coupe mocca Mocca coffee ice cream, espresso coffee and whipped cream	11.50
Ice coupe Danemark Vanilla ice cream, warm dark chocolate sauce and whipped cream	13.50
Spiked sherbets Lemon and vodka or apricot and apricot eau-de-vie or pear and pear eau-de-vie	13.50