

LUNCH AND DINNER MENU

STARTERS

CHF

Green salad , house dressing	7.00
Mixed salad , house dressing	11.00
Chef's terrine with hazelnuts Pork and poultry stuffing. Bunch of salads, red onion jam and condiments	15.50
Malakoff Regional cheeses' fritters	Two pieces 17.50 Three pieces 25.50

APPETIZERS AND COMPOSED SALADS

Large mixed salads , house dressing	22.00
Sherpherd's salad Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.	27.50
Artisanal air-dried beef platter Pickled onions and gherkins	Small model 21.00 Regular model 32.00
Cold cuts platter Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried pork And garlic sausage and Gruyere cheese. Pickled onions and gherkins	34.00

BOUCHOT MUSSELS IN A CASSEROLE AND FRIES

Mariniere mussels Mussels in a white wine jus with shallots, garlic, celery, flat parsley and butter. French fries	<i>available from July till early January</i> 28.50
Creamed mariniere mussels Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and whole cream	29.50
Provencale mussels Mussels in a white wine jus with shallots, garlic, celery, basil, butter and tomato sauce	29.50
Pirates' mussels Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and lobster bisque	31.00

PASTA AND VEGETARIAN

Spaghetti pasta alla bolognese Ground beef only, grated Grana Padano cheese	22.00
Red lentil dahl with mild curry, diced vegetables and vegetal milk Poached egg	25.50

TODAY'S LUNCH SPECIAL

Please ask our waitstaff what is today's lunch special <i>served until 2:00 pm, Mon-Fri</i>	23.00
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SIMPLY GOOD AND MUST TRY DISHES



Papet vaudois

Smoked pork and sour cabbage sausage placed on a bed of stewed leek and potato

Local culinary treasure available from September to April 27.50

Café Romand's sauerkraut

Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage
Boiled potatoes

29.50

Local pork and marjoram sausage, mustard sauce

Pan-fried local sausage. Rösti potatoes and market vegetable

29.50

Pig's trotter in Madeira wine sauce

Braised pig's trotter. Rösti potatoes and market vegetable

27.50

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman meunière style

Boiled potatoes and market vegetable

39.50

Chicken cordon-bleu filled with country ham and Gruyere cheese

French fries and market vegetable. Tartar sauce

36.50

Matured beef sirloin steak

French fries and market vegetable

Café de Paris style butter

41.50

Morel mushroom sauce

45.50

Classic beef tartar with brandy

Thinly sliced and well-seasoned raw beef with condiments and brandy
Toast bread or French fries

200grs 34.00

*** Supplement for rösti potatoes**

+ plus 5.00

TRADITIONS

CHF

RÖSTI OR HASH BROWNS "SWISS STYLE"

Cafe Romand

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

27.50

Tomme vaudoise

Breaded and pan-fried local soft cheese

25.00

Mushrooms

Variation of sauteed fresh mushrooms with chives, slightly creamed

30.00

Salmon

Poached piece of salmon fillet. White wine, butter and chives sauce

29.50

SIDE DISHES or supplement

Portion of boiled potatoes

5.50

Portion of rösti potatoes

9.50

Portion of French fries

7.00

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

TRADITIONS

CHEESE CORNER



Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Per guest	27.50
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	28.50
Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried egg		24.50
Malakoff Regional cheeses' fritters	Three pieces	25.00

OUR CONVIVIAL MENU

Minimum 2 people sharing

Artisanal air-dried beef platter

Pickled onions and gherkins



Cheese fondue with Gruyere and Vacherin Fribourgeois

Off-white bread



Meringues duo with local thick double cream

Red berries

Per guest CHF 45.00

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

*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	11.50
Espresso coffee accompanied with a mini creme brulee, Mini dark chocolate mousse, meringue and thick double cream	
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
Baba with dark rum and whipped cream	13.50
Tiramisu	9.50

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

	The scoop	4.20
Ice creams : vanilla - coffee - pistachio – stracciatella – salted butter caramel		
Sherbets : chocolate – strawberry – lemon - apricot – pear – blood orange		

MORE ICE CREAM AND SPIKED SHERBETS

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