

LUNCH AND DINNER MENU

STARTERS

CHF

Green salad , house dressing		7.00
Mixed salad , house dressing		11.00
Chef's terrine with hazelnuts		15.50
Pork and poultry stuffing. Bunch of salads, red onion jam and condiments		
Local snails with our composed herbs-garlic butter	Half dozen	15.00
	Dozen	27.00
Vinzel beignets	Two pieces	18.00
	Three pieces	25.50
Regional cheeses' fritters		

APPETIZERS AND COMPOSED SALADS

Sherpherd's salad		27.50
Mixed salad leaves, mild goat cheese on bread croutons, belgian endives, cherry tomato And walnuts.		
Artisanal air-dried beef platter	Small model	22.00
	Regular model	33.00
Pickled onions and gherkins		
Cold cuts platter		34.50
Artisanal air-dried beef and cured ham, local smoked pork sausage, air-dried pork And garlic sausage and Gruyere cheese. Pickled onions and gherkins		

BOUCHOT MUSSELS IN A CASSEROLE AND FRIES

Mariniere mussels	<i>available from July till early January</i>	28.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley and butter. French fries		
Creamed mariniere mussels		29.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and whole cream		
Pirates' mussels		31.50
Mussels in a white wine jus with shallots, garlic, celery, flat parsley, butter and lobster bisque		

PASTA AND VEGETARIAN

Penne pasta carbonara style		27.00
Onions, bacon and whole cream		
Red lentil dahl with mild curry, diced vegetables and vegetal milk		26.00
Poached egg		

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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Without consuming a main dish per person a cover/service expense of CHF 3.50 will be charged per person
VAT 2024 8.1% included in all prices, VAT 2025 8,8%

SAUERKRAUTS

CHF

Café Romand's sauerkraut

29.50

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

Salt pork knuckle over sauerkraut

35.00

Boiled pork knuckle and potatoes

SIMPLY GOOD AND MUST TRY DISHES



Papet vaudois

Local culinary treasure available from September to April

28.00

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

Local pork and marjoram sausage, mustard sauce

31.00

Pan-fried local sausage. Rösti potatoes and market vegetable

Pig's trotter in Madeira wine sauce

27.50

Braised pig's trotter. Rösti potatoes and market vegetable

Braised pork knuckle with Madeira wine sauce

35.00

Rösti potatoes

Rustic green lentils platter

27.50

Salt bacons, smoked bacon and saucisson vaudoise. Boiled potatoes

MEATS AND FISH

Pan-fried fera white fish from Lake Lemman with raisins and walnut

39.50

Boiled potatoes and market vegetable

Chicken cordon-bleu filled with country ham and Gruyere cheese

36.50

French fries and market vegetable. Tartar sauce

Matured beef sirloin steak

Café de Paris style butter

41.50

French fries and market vegetable

Morel mushroom sauce

46.00

Sliced veal Zurich style

46.00

Pan-fried sliced veal and mushrooms in a delicious creamy white-wine sauce

Rösti potatoes and market vegetable

Classic beef tartar with brandy

200grs 34.50

Thinly sliced and well-seasoned raw beef with condiments and brandy

Toast bread or French fries

*** Supplement for rösti potatoes**

+ plus 5.00

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

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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	25.50
Mushrooms Variation of sauteed fresh mushrooms with chives, slightly creamed	30.00

CHEESE CORNER



Cheese fondue with Gruyere et Vacherin Fribourgeois Our cleverly grated mixture here. Off-white bread	Per guest	28.00
Cheese fondue with beer Our cleverly grated mixture here with lager beer. Off-white bread	Per guest	29.00
Cheese fondue with truffles Our cleverly grated mixture here with white and black truffle chips. Off-white bread	Per guest	35.00
Oven baked cheese croustade Toasted bread, white wine, country ham, local cheeses' mix, fried egg		24.50
Vinzel beignets Regional cheeses' fritters	Three pieces	25.50

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

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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	

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