

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
Vinzel beignets Regional cheeses' fritters	Two pieces 18.00 Three pieces 25.50

APPETIZERS AND COMPOSED SALADS

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 22.00 Regular model 33.00
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	34.50

VEGETARIAN

Red lentil dahl with mild curry, diced vegetables and vegetal milk Poached egg	26.00
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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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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

*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*

LUNCH AND DINNER MENU

SIMPLY GOOD AND MUST TRY DISHES

Papet vaudois	<i>Local culinary treasure available from September to April</i>	28.00
Smoked pork and sour cabbage sausage placed on a bed of stewed leek and potato		

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

Café Romand's sauerkraut 31.50
Salt bacon, smoked bacon, saucisson vaudoise, smoked pork loin and Wiener sausage
Boiled potatoes

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 28.50
Braised pig's trotter. Rösti potatoes and market vegetable

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

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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LUNCH AND DINNER MENU

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
Oven baked cheese croute Toasted bread, white wine, country ham, local cheeses' mix, fried egg		24.50
Vinzel beignets Regional cheeses' fritters	Three pieces	25.50

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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

LUNCH AND DINNER MENU

DESSERTS

CHF

HOMEMADE SWEETS

Daily fruit tart	7.50
Gourmet coffee Espresso coffee accompanied with a mini creme brulee, Mini dark chocolate mousse, meringue and thick double cream	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
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 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 Danmark Vanilla ice cream, warm dark chocolate sauce and whipped cream	13.50
Spiked sherbets Lemon with vodka or apricot with apricot eau-de-vie or pear with eau-de-vie	13.50

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