

OUR PLANCHETTES AND DISHES MADE FOR SHARING ... OR NOT!

Indicate the quantity required

SAVOURY	CHF
– A taste of the lake Arctic char ceviche, Chambly smoked trout rilette, fera croustillant and crunchy bread	24.–
– A taste of the country Vaud tomme cheese, Vaud salami sausage, local ham, mature Gruyère cheese, bread and butter	24.–
– Vegetable treats 	21.–
– Italy 	12.–
Bruschetta (3 pieces) / confit tomatoes, burrata and basil	
– Spain	22.–
Galician-style octopus	
– Norway	15.–
Salmon gravlax (3 pieces) / confit lemon, sour cream and blinis	
– America	15.–
Mini cheeseburger (3 pieces) / minced steak, caramelised onions and Gruyère cheese	
– India	15.–
Crunchy chicken and curry sauce	
– Japan 	15.–
Gyozas and ponzu sauce (5 pieces)	
– Vegan 	12.–
Mini vegetable kebab (3 pieces) / pulled vegetables and tomatoes, iceberg lettuce and coriander	
– Pata blanca ham	23.–
Aged 24 months (80g) / grilled toast with garlic and tomatoes <i>Vaumarcus farm, Neuchâtel</i>	
 SWEET	
– Helvetia	12.–
Strawberries, meringue and Gruyère double cream	
– 70 % cocoa	12.–
Melted Villars chocolate and fresh fruit for dipping	
– Museum 30th anniversary special	12.–
Finger with Toblerone chocolate	
– Fresh and fruity	10.–
Fresh fruit salad	
– Tartlet	11.–
Coconut and raspberry	



Vegetarien



Vegan

NB: Our team will be pleased to tell you about the dishes available for children, together with our gluten-free and lactose-free options.

ORIGIN OF MEAT AND FISH

Beef, chicken, sausage, ham, trout, arctic char, fera: Switzerland
Octopus: Portugal
Salmon: Scotland

PROGRAMME



	CHF
MOCKTAIL	
– L'Estival Cramberry juice, orange juice, pear syrup, lemon juice, and fresh mint	10.–
COCKTAILS	
– Spritz du Lavaux Fritz by Dizerens vins	12.–
– Apérol spritz Apérol, prosecco Jaya and sparkling water	14.–
– Hugo St-Germain, prosecco Jaya, sparkling water and fresh mint	14.–
– Swiss negroni Gin Ginuine Alpine herbs, Jsotta rosso and Jsotta bitter	15.–
– Summer negroni Gin Deux Frères, Jsotta bianco and Suze	16.–
– Mojito Rhum Havana Club 7 years, lime, fresh mint, cane sugar, sparkling water and angostura bitter	16.–
– Madras Xellent vodka, cramberry juice and organic Lausanne orange soda	15.–
– Mint Julep Whiskey Bulleit Bourbon, fresh mint and cane sugar	15.–
– Ginuine Alpine herbs, gents tonic water	16.–
– Ginuine Swiss apple, gents tonic water	16.–
– Deux frères gin, gents tonic water	18.–
– Xellent vodka, gents tonic water	15.–
– Jsotta bianco, gents tonic water	10.–
SODAS ET LIMONADES	
– Bitter San Pellegrino	10cl 4.80
– Coca-Cola, Coca-Cola Zero, Rivella red Limonade lausannoise orange or lemon	33cl 4.90
– Sprite	25cl 3.50
– Gents Tonic Water	20cl 6.–
– Kombucha Ragi Elderflower	33cl 5.10
BEERS	
– Feldschlösschen draft	30cl 4.90 50cl 8.–
– Seasonal draft beer	30cl 5.20 50cl 8.50
– Feldschlösschen without alcohol	33cl 4.80
– Panaché or Monaco	30cl 4.90 50cl 8.–
– Local beer	30cl 7.50
WINE BY THE GLASS	
White	
– St-Saphorin Chasselas - Dizerens	6.10
– White wine of the moment	7.–
Red	
– Domaine de la Crausaz Assemblage (pinot noir, gamaret) - Lavaux	6.80
– Red wine of the moment	7.50
Rosé	
– Œil de Perdrix Vaud AOC - Dizerens	5.80
Sparkling	
– Prosecco JAYA Brut Valdobbiadene Conegliano	8.50

Drinks and wine menu available upon request.