



# For your aperitive

Bretzel		3.50
Ration of authentic local produce	100 gr.	11.50
Fried shrimps with soya sauce	6 pces.	9.-

# Light refreshment

Fried egg	2 eggs	8.-
Ham and egg	2 eggs	11.-
Bacon and egg	2 eggs	12.-
Omelette with fines herbes		12.-
Ham omelette		14.-
Cheese omelette		14.-
Portion of chips		6.-
Portion of Country Cuts		6.50
Vegetarian dish, 6 vegetables and potatoes		15.-
Pair of frankfurters, chips		13.-
Pair of frankfurters, potato salad		13.-
Smoked pork sausage, chips		14.-
Smoked pork sausage, potato salad		14.-
Vaudois Sausage, potato salad		16.-
Ham sandwich		7.50
Salami sandwich		7.50
Cheese sandwich		7.50
Plate of dried beef and parma ham	200gr.	21.-
Plate of dried beef and parma ham	150gr.	16.-
Portion of authentic local produce	250gr.	25.-
Portion of authentic local produce	150gr.	16.-



# Cheese specialities

"Half and half fondue" (Gruyère + Vacherin)	200gr. 21.- 250gr. 24.-
Cheese on toast	15.-
Cheese on toast with one egg	16.-
Cheese on toast with ham	17.-
Cheese on toast with ham and one egg	18.-
Cheese on toast with tomato, ham and one egg	19.-
Tomme de Rougemont pan fried	15.-
Served with green salad, tomatoes and walnuts	
Tomme de Rougemont	12.-
Served with green salad, tomatoes and walnuts	
Selection of local cheeses 4 species	12.-

# Soups

	Starters	Big portion
Soup of the day	5.-	
Clear soup, croûtons and fines herbes	6.-	
Vegetable hot pot	8.-	14.-
Onion soup au gratin	9.-	14.-
Fish soup with toast and "rouille"	12.-	21.-



# Cold starters

	Starters	Big portion
Shrimp Cocktail	9.50	
Salmon tartar toast and butter	16.-	28.-
Beef tartar Toast and butter or chips	16.50	29.-
Smoked salmon and raifort mousse toast and butter	16.-	28.-
Foie gras of duck (F) toast and butter	90gr. 21.-	
Plate of samples Smoked salmon, Foie gras, toast and butter	18.-	29.50
Buffet of salads and antipasti from 11h to 15h00 and from 18h to 22h	9.-	16.-

# Warm starters

	Starters	Big portion
Burgundy snails	6 pces 10.-	12 pces 18.-
Warm goat's cheese Served with walnuts and salad sprouts	17.-	
Tomme de Rougemont pan fried Served with green salad, tomatoes and walnuts	15.-	

# Sauerkraut with beer "de l'Ours"



## Platter of sauerkraut

Small ration of sauerkraut 25.-  
Vaudois sausage, frankfurter, smoked loin, boiled potatoes

Medium ration of sauerkraut 30.-  
Green bacon, vaudois sausage, frankfurters, smoked loin, knuckle of ham, boiled potatoes

Large ration of sauerkraut 39.-  
Green bacon, vaudois sausage, frankfurters, smoked loin, knuckle of ham, smoked pork sausage, smoked ham, boiled potatoes

Price per personne, couverts supplémentaires 10.- pp

## Plate of Sauerkraut

Served with boiled potatoes and

Smoked loin	18.-
Knuckle	17.-
Local smoked ham	20.-
Smoked bacon	17.-
Vaudois sausage	18.-

# Our meat dishes



## Veal

Grilled slice of veal	160gr	27.-
Veal escalope Viennese-style	160gr	30.-
Sliced veal Zurich-style	180gr	30.-
Grilled veal sausage		16.-

## Beef

Grilled beef steak	200gr	25.-
Grilled entrecote Parisian-style	200gr	28.- 300gr 37.-
Grilled beef entrecote	200gr	34.-

## Horse

Grilled horsemeat entrecote	200gr	29.-
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## Pork

Pork filet and mushroom sauce	180gr	32.-
Pork chop and mustard sauce	200gr	24.-
Pork hock in Madeira and rösti		21.-

## Chicken

Breast of chicken	180gr	21.-
Curried chicken	160gr	24.-
Served with papadom, chutney of fruits and bananas		

## Lamb

Grilled rack of lamb	200gr	32.-
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Choice of :

Buffet of salads or vegetables of the day, chips, country potatoes, rösti, gratin dauphinois, rice or noodles

Choice of sauces:

Pepper sauce, "Ours" butter sauce, garlic sauce or tartar sauce

Supplement for morel mushroom sauce 4.50

Countries of origin of our meats :

Beef, veal, pork (Switzerland) Poultry (FR, BR, CH), Horse (Australia, USA), Lamb (New Zealand//Australia)

# Our fish dishes



Filets of perch meunière Served with tartar sauce	26.-
Giant prawns sauted in "Ours" butter	32.-
Filets of pikeperch meunière Served with tartar sauce	25.-
Salmon in papillote	24.-
Fish of the day according to arrival	price of the day

Choice of :

Salad buffet or vegetables of the day, chips, country potatoes, rösti, gratin dauphinois, rice or noodles

# Our pasta

Spaghetti Bolognaise sauce	16.-
Spaghetti tomato sauce	14.-
Smoked salmon noodles	21.-
Home made Lasagnes	16.-
Macaronis de chalet (cream, cheese and ham)	19.-
Mushroom risotto (boletus)	17.-
With buffet of salads	

# For the children

Chicken nuggets, vegetables and chips	12.-
Grilled veal sausage, vegetables and chips	12.-
Local smoked ham, vegetables and chips	12.-
Ketchup, mayonnaise or mustard	
Children's dessert « PLUTO »	5.-
Fresh fruit salad	5.-

# Our home-made desserts



Chocolate moelleux	12.-
Custard and mocca ice-cream	
Crème brûlée	12.-
Apple pie	10.-
One ball of vanilla ice-cream	
Mulled wine pie	10.-
One ball of caramel ice-cream and Chantilly cream	
Fresh fruit salad	8.-

# Ice-creams and sorbets

Meringue double cream	10.-
Meringue glacée Chantilly	13.-
One ball of vanilla and strawberry ice-cream	
Coupe Denmark	12.-
Three balls of vanilla ice-cream, hot chocolate sauce and chantilly	
Banana Split, one banana in half	12.-
One ball of vanilla and strawberry ice-cream, hot chocolate sauce and chantilly	
Café glacé	12.-
Three balls of mocca ice-cream with espresso coffee and chantilly	
Coupe Jacques	12.-
Fresh fruit salad and one ball of vanilla and strawberry ice-cream, chantilly	
Coupe Jamaïque	12.-
Three balls of rum grapes ice-cream and chantilly	
Coupe Abricotine	13.-
Three balls of sorbet abricot and Abricotine 1cl	
Coupe Normande	13.-
Three balls of apple sorbet and Calvados 1cl	
Coupe Colonel	13.-
Three balls of Lemon sorbet and Vodka 1cl	
Ball of ice-cream :	2.50
Vanilla, mocca, chocolate, strawberry, caramelissimo, Stracciatella, jamaïque	
Sorbet apple, lemon, cassis, apricots	
Supplement chantilly	1.50
Frappé	6.-
Dessert of the day	5.-