




CURRENT INSPIRATIONS

Vitello Tonnato thin slices of veal (CH) 	starter	18.50
Tuna sauce, capers, onions and hard-boiled egg	main course	27.50
Mykonos Salad		28.50
Grilled lamb (NZ) filet with tatziki sauce Feta, olives, marinated vegetables and stuffed wine leaves		
Thin slices of cold roastbeef (CH) 		28.50
Green salad, tartar sauce and French fries		
The mixed grill with bream (GR), salmon (NO), shrimps and scallops		34.50
Rucola salad, vegetables spaghetti, lemon vinaigrette Lemon butter sauce and pesto crostini		
Octopus* with garlic and parsley cooked on Plancha grill 		29.50
Saffron and chorizo risotto, spinach salad and greens * FA034 Atlantic, center-east		





MUSSELS BOUCHOT

Mussels « à la marinière »	the plate	22.50
Butter, shallots, garlic, white wine and parsley	the pot	29.00
Mussels with poulet sauce	the plate	23.50
Butter, shallots, garlic, white wine, cream and parsley	the pot	29.50
Mussels with red curry and lemon grass	the plate	23.50
Butter, shallots, coconut milk, red curry and lemon grass	the pot	29.50

Mussels are served with French fries

Prix en CHF incl 8.1% TVA.

Végétarien  Gluten Free 

Provenance des viandes : bœuf, veau, porc : Suisse / volaille : Suisse & France / Omble : Elvage Guibert du Chamby

Carte disponible en Take-Away également avec rabais de 20% sur les prix affichés, y.c. une sélection de boissons.
Commande préalable souhaitée au 021 925 0404