

## COLD AND WARM STARTERS

	<u>As a starter</u> CHF	<u>As a main course</u> CHF
Mixed tender leaf salad	8.-	
Mixed seasonal salad with herbs	14.-	
Pochoise ( <i>fresh-water fish soup</i> ), rouille sauce, croutons	15.-	
Split pea soup with chorizo & chopped hazelnuts	15.-	
Torchon-style duck foie gras with dried fruit, candied peel & nut relish	22.-	
Snails from the canton of Fribourg in shells, house butter	6 p 16.-	12 p 30.-
Country bread topped with creamy "Petitrenaud" morel mushrooms	23.-	40.-
Lamb's lettuce & endive salad with panko-crusted fried egg, shavings of goat's cheese, roasted shallot vinaigrette	17.-	30.-

## THE BRASSERIE

Black pudding with onions, buttered macaroni & cinnamon apple mousse	CH	27.-
Vully rice risotto with Vacherin Mont d'Or	CH	27.-
Veal kidneys in Chasselas mustard sauce, potato rösti & winter vegetables	CH	36.-
"Viande de nos Monts" beef flank steak with shallots, <i>Freshly made french fries, winter vegetables</i>	CH	35.-

## SEASONAL MAIN DISHES

Veal oyster steak, "Zézette" sauce <i>Freshly made french fries, winter vegetables</i>	CH	37.-
Lamb shank braised in orange & brown ale <i>Freshly made french fries, winter vegetables</i>	CH	42.-
Grilled local Tomahwak pork, morel mushroom sauce <i>Freshly made french fries, winter vegetables</i>	CH	40.-
Grilled "Viande de nos Monts" rib-eye steak, pink peppercorn sauce <i>Freshly made french fries, winter vegetables</i>	CH	45.-
Beef cheeks braised in red wine & orange <i>Noodles, winter vegetables</i>	CH	34.-

# SPECIALITIES OF THE AUBERGE

\* As per deliveries and catch of the day

Perch fillets meunière or with almonds

\* fresh from Lake Léman, freshly farmed in CH or FR or freshly imported  
 (\*as per deliveries and catch of the day)  
*Green salad, french fries or steamed potatoes, tartare sauce*

	180 g.	CH, F, EU	From 45.- to 41.-
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Hand-cut "Viande de nos Monts" steak tartare	150 g.	CH	32.-
Buttered toast.	<i>additional serving of french fries</i>		5.-

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## Seasonal menu

Lamb's lettuce & endive salad with fried egg,  
 shavings of goat's cheese, roasted shallot vinaigrette

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Split pea soup with chorizo & chopped hazelnuts

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Veal oyster steak, "Zézette" sauce  
*Fresh french fries, winter vegetables*

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Molten chocolate cake, vanilla ice cream

**Complete menu CHF 74.-, without soup CHF 65.-**  
 Changes not accepted

***IGP/PDO FORTNIGHT***  
***FROM 1 TO 16 FEBRUARY 2025***

## BOTTLED WINES OF THE MOMENT

<b><i>White wine</i></b>		1 dl	2 dl	3 dl	5 dl
• <b>Calamin</b> "Grand Cru" PDO 2023 Alain Parisod, Grandvaux	<b>Btl. 48.-</b>	7.30	14.60	21.90	36.50
• Winemaker of the week		1 dl	from 6.60 to 9.50		

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<b><i>Red wine</i></b>		1 dl	2 dl	3 dl	5 dl
• <b>Sangiovese</b> , 2018 Cave de la Cour, Frederic Blondel, Cully	<b>Btl 57.-</b>	8.50	17.00	25.50	42.50
• Winemaker of the week		1 dl	from 7.- to 10.-		

## ***Champagne & Sparkling Wine***

• <b>Cuvée Louis Rosé</b> , Blanc de Noir Brut Béat Louis Bujard, Aran	<b>Btl 49.-</b>	8.-- Per glass
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VAT 8.1 % included

## KIDS CORNER

Swiss chicken nuggets,  
french fries & green salad 17.-

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Perch fillets meunière,  
french fries & green salad 17.-

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Homemade steak tartare,  
french fries 21.-

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*Served with a cordial, lemonade or iced tea*

## HOUSE DESSERTS

Molten chocolate cake,  
Vanilla ice cream (15 mn) 16.-

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Homemade tarte tatin, vanilla ice cream,  
whipped cream 13.-

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Crème brûlée with apple butter from our  
friend Alex 14.-

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Pomegranate panna cotta 14.-

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Selection of local cheeses, chutney 16.-

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Tart of the day or dessert of the moment 7.- to 13.-

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**We are pleased to present the makers of our local  
products**

**Viande de nos Monts  
from Boucherie Blanc butcher's, Châtel St.Denis**

**Flour from the Echallens mill,**

**Rapeseed oil from the Jaunin family in Carrouge**

**Fromagerie de Chesalles cheese dairy**

**Etienne snail farm in Gurmels**

**Eggs from the Haenny-Porchet family in Aran**

**Bread from the Panino Bakery in Vevey**

**We are at your disposal for detailed information  
on the possible presence of allergens in our dishes  
(gluten, lactose, peanuts, etc.)**