

STARTERS

	<u>As a starter</u> CHF	<u>As a main course</u> CHF
Local mixed tender leaf salad with herbs	8.-	
Mixed seasonal salad with fresh garden herbs	14.-	
Pochouse (<i>fresh-water fish soup</i>), rouille sauce, croutons	15.-	
Green gazpacho, basil sorbet with crackers	15.-	
Locally reared veal tartare with blackcurrant pepper, coriander & lime	22.-	40.-
Vaud lentil salad with walnut oil and smoked serac from our region	20.-	34.-
Summer buckwheat salad from the Salagnon estate with hemp oil and its seeds, gravlax salmon	22.-	39.-

MAIN DISHES

Lamb shank braised in thyme & honey <i>Freshly made French fries, ratatouille</i>	NZ	42.-
Grilled "Viande de nos Monts" prime rib steak, shallot butter <i>Freshly made French fries, ratatouille</i>	CH	46.-
Grilled Tomahawk pork chop, chimichurri sauce <i>Freshly made French fries, ratatouille</i>	CH	38.-
Beef Carpaccio in shallot vinegar marinade, with crunchy vegetables, <i>freshly made French fries</i>	CH	33.-
Vitello Tonnato (veal), onions pickles, <i>freshly made French fries</i>	CH	34.-
Roast beef served cold, tartare sauce, vegetable pickles, <i>freshly made French fries</i>	CH	32.-

SPECIALITIES OF THE AUBERGE

Perch filets meunière or with almonds			From
* fresh from Lake Léman, freshly farmed or freshly imported (* as per catch of the day)	180 g.	CH, F, EU	41.-
<i>Mixed tender leaf salad, French fries or steamed potatoes, tartare sauce</i>			To 45.-
House Steak tartare, Hand-cut "Viande de nos Monts"	150 g.	CH	32.-
Toasted bread and butter <i>additional serving of French fries</i>			5.-

KIDS CORNER

Chicken nuggets, <i>French fries and green salad</i>	17.-
Perch filets meunière, <i>French fries and green salad</i>	17.-
House steak tartare, <i>French fries</i>	21.-

Served with a cordial, lemonade or iced tea 2dl

VAT 8.1 % included

ON EST PAS SORTI DE L'AUBERGE

AUBERGEGRANDVAUX.CH

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

BOTTLED WINES OF THE MOMENT

			1 dl	2 dl	3 dl	5 dl
White wine						
• Dézaley « Grand Cru » Cave Duboux, Grandvaux	2024	Btl. 48.-	7.40	14.80	22.20	37.00
• Sauvignon Blanc Cave de l'Abbatiale, Aran	2024	Btl. 48.-	7.40	14.80	22.20	37.00
Red wine						
• Robe Rouge Merlot, Gamaret, Galotta Bernard Gorjat, Aran/Villette	2023	Btl. 51.-	7.90	15.80	23.70	39.50
Rosé						
• Etoile de Grandvaux Œil de perdrix, Epesses J.P et B. Duflon, Grandvaux	2024	Btl 44.-	7.00	14.00	21.00	35.00
Sparkline rosé						
• Plaisir d'été Union Vinicole, Cully		Btl. 48.-	8.00			