

*“The kitchen is multisensory “.  
It addresses the eye, the mouth,  
The nose, the ear and the mind ...  
No art has this complexity. “*

# Starters

<b>Green salad</b>	7.50
Small Green Salad, with a light seasonal dressing.	
<b>Duo of the Season</b>	13.00
Composed of Melon and Mozzarella balls , Granny Smith Apples & Mesclun salad.	
<b>+ Mixed Salad</b>	<b>Small 15.00 Big 24.00</b>
Salad composed of Vaudois Sausage OR Prawns. Avocado Guacamole, Cherry Tomatoes, Radish, Granny Smith Apples and Potatoes.	
<b>Our representation of traditional Gazpacho</b>	12.00
Gazpacho accompanied by cucumber jelly, green and yellow crunchy peppers.	
<b>+ Papet Vaudois « Très »</b>	18.50
Traditional Papet Vaudois, a cold starter to discover,(local sausage served with leek & potato).	
<b>+ Medallion of Chicken Supreme</b>	20.00
Cold plate composed of Chicken Supreme , with tarragon & dried apricot. Rolled in Jambon cru & laid on a tomato Jelly. Served with a Fennel compote.	
<b>e Trout Gravlax Salmon style</b>	21.00
Filet of Trout realised in Gravlax style. Accompanied by Avocado Guacamole, pineapple palets & Chantilly of Wasabi-Lemon.	

# Meat

<b>+ Roasted Chicken Suprême</b>	28.00
Chicken Supreme ballotine slow cooked, <b>sweet &amp; sour poultry-beer sauce OR spanish sauce</b> , Seasonal vegetables and potato muslin to accompany.	
<b>+ Veal Pavé</b>	34.00
Piece of Veal slow cooked for a mouth watering result, served with a light garlic sauce. Accompanied with a muslin of Carrot-Cumin, rosettes of Cougettes, Roasted baby potatoes and crunchy Parmesan.	
<b>+ Grilled "Tournedos" Beef Filet (200g)</b>	39.00
Grilled Beef Filet (200gr), laid on a croute of hazelnut, Chef's Spanish confectionary sauce. With a garniture of roasted Baby Potatoes, red onion Confit & tasty Eggplant caviar.	



Lactose-free



Specialities



Gluten-free



Vegetarian

Veal - Switzerland.

Beef & Poultry - Switzerland.

## White Wine

	1 btle
<b>Clos de la George, Premier Grand Cru</b>	59.00
Suisse, Yvorne - Chablais, 2015 Chasselas Dry, intense, dry fruits	
<b>Vette Di San Leonardo</b>	45.00
Italie, Trentino, 2015 Sauvignon blanc Mineral, citrus note, fruity	
<b>André Goichot</b>	59.00
France, Bourgogne, 2010 Chardonnay Full bodied, complex aromas, balanced	
<b>Fleurettes aux 4 Plants</b>	75.00
Suisse, Lavaux, 2015 Sylvaner, Riesling, Muscat Ottonel, Chasselas Aromatic, complex, subtle	
<b>Le Carline</b>	57.00
Italie, Veneto, 2015 Pinot Grigio Freshness and continuity	
<b>Lettres de Noblesse</b>	79.00
Suisse, Vaud Chablais, 2015 Viognier Elegant, fresh	



## Red Wine

	1 btle
<b>Cannonau di Sardegna Mora&amp;Memo</b>	55.00
Italie, Sardaigne, 2015 Cannonau Spicy, flowery, fruity	
<b>Chablais-Gamaret, Maison du Lézard</b>	60.00
Suisse, Chablais Vaud, 2015 Gamaret Spiced, balanced, rich, vanilla	
<b>Valpolicella Ripasso Classico Superiore</b>	49.00
Italie, Veneto, 2014 Corvina Veronese, Corvinone, Rondinella Generous, rich, beautiful	
<b>Petit Pavéil</b>	47.00
France, Bordeaux, 2014 Merlot & Cabernet sauvignon Well equilibrated, hard tannins	
<b>Barolo Erbaluna</b>	95.00
Italie, Piemont, 2011 Nebbiolo Intense red fruit, flowers and truffle. Ample, elegant and long aftertaste	
<b>Barbera D`Alba Erbaluna, La Bettola</b>	51.00
Italie, Piemont, 2014 Barbera Elegant, fruity, average tannins	
<b>La Closerie de Fourtet, St-Emilion Grand Cru</b>	89.00
France, Bordeaux, 2012 Merlot, Cabernet-Sauvignon Elegant, perfumed, beautiful length	
<b>Les Brulieres de Beychevelle, Haut-Médoc</b>	79.00
France, Bordeaux, 2014 Cabernet-Sauvignon, Merlot Complex, pleasant, silky tannins	
<b>Tenuto San Guido, Bolgheri Sassicaia</b>	195.00
Italie, Toscane, 2013 Cabernet sauvignon, cabernet franc Strong, structured, long aftertaste	







# Wine

## White Wine

 <b>Vin Très</b> 	1dl / 1 btle
Suisse, Vaud Chablais, 2015 Blanc de blanc -pinot noir Fruity, well structured	6.50 / 38.00
 <b>Jazz Montreux, Christelle Conne</b>	5.50 / 37.00
Suisse, Lavaux, 2015 Chasselas Dry, floral, mineral	
<b>Chardonnay-Viognier Duberny Regismont</b>	6.50 / 35.00
France, Languedoc Roussillon, 2015 Chardonnay-viognier Balanced, delicate tannins	
 <b>Petite Arvine, Famille Elisabeth, René, Guntert</b> 	9.00 / 58.00
Suisse, AOC Valais, 2016 Petite Arvine Fresh, sweet and delicate	

## Red Wine

 <b>Vin Très</b> 	6.50 / 38.00
Suisse, Vaud Chablais, 2015 Pinot noir Light, fruity	
<b>Puro, Bio</b> 	7.50 / 48.00
Argentine, Ojo De Agua, 2015 Malbec, Cabernet-Sauvignon Well defined fruits, long aftertaste, spiced	
<b>Château Laroque, Olivier Faurichon</b> 	8.50 / 49.00
France, Cotes de Bergerac, 2010 Merlot, Cabernet Franc et Cabernet Sauvignon Strong, full of tannin	
<b>Primitivo Tarragnolo, Salento Rosso</b>	9.50 / 54.00
Italie, Pouilles, 2011 Primitivo Note of red fruits, full bodied and strong taste	


## Rose Wine

 <b>Domaine de Montmollin, œil de Perdrix</b>	6.00 / 39.00
Suisse, Auvèrner- Neuchâtel, 2016 Pinot noir, Blauburgunder Elegant, slightly fruity	
<b>No Sex For Butterfly Rosé</b> 	7.50 / 45.00
France, Château de Valcombe, 2015 Syrah Fresh, elegant	
<b>Tour de Mirambeau Rosé</b>	5.50 / 39.00
France, Bordeaux, 2015 Cabernet Sauvignon, Merlot Fresh, elegant, juicy	

## Champagne & Prosecco





<b>Bacio Della Luna Prosecco Superiore</b>	7.00 / 39.00
Italie, 2015 Glera Slight sparkle, palatable	
<b>Bauget Jouët</b>	13.00 / 89.00
France, Champagne Chardonnay, pinot noir & pinot meunier Intense, fresh, fruity	

 Wine bio-dinamically produced





 Local and regional products





# Fish

<b>Duo of Mussel-Prawns</b>	24.00
This dish consists of a fricassee of Prawns-Mussels, shallots and green peas. On two-colour Quinoa and a tartar of Cucumber.	
	
<b>Grilled Salmon Filet</b>	26.50
Pavé of Salmon under a crust of olives and pistachios with a Barigoule sauce, complemented by an eggplant caviar and risotto.	
	
 <b>Roasted Sea Bass pavé</b>	32.00
Sea Bass roasted under a Pepper-Mango mixture, served with a sauce of Asian flavours, potato muslin and seasonal vegetables.	
	

# Suggestions

<b>Pasta Risotto</b>	18.00
Vegetarian dish composed of Pasta cooked like risotto. Accompanied by Olives, small peas and the Chef's garnish.	
	
 <b>Duo of Pasta &amp; Chicken Surpeme</b>	25.00
Consisting of a slow cooked chicken supreme accompanied by a creamy curry pasta risotto, crunchy olives and thin zucchini.	
<b>Burger "Très" 180g Beef</b>	29.00
Olive bun with a steak of Beef of 180g. As garnish, Ricotta, dried tomatoes, coriander and roasted pineapple will embellish this original Burger. Served with french fries.	
<b>Red Snapper Filet on the griddle with Lobster ravioli</b>	29.00
Red Snapper Filet cooked on the griddle accompanied by Raviolis of Lobster and summer vegetable sauce.	
 <b>Prawn Risotto</b>	28.00
Creamy Risotto, accompanied by sautéed Prawns & raw San Valentino Ham chips.	
	

# Our Tartars

 <b>Our Beef Tartare « Très »</b>	<b>Small</b>	<b>Big</b>
Traditional beef tartar, made by authentic recipe of 1890, accompanied by crispy salad and browned toast. Big portion served with french fries.	100g	200g
	19.00	30.00
		
<b>Red Tuna Tartar and Citronated Prawns</b>	<b>Small</b>	<b>Big</b>
Starter of fresh Tuna seasoned with the Chef's Thai sauce. complimented by a crisp, Zesty Citronated Mango & Prawns. Big portion served with french fries.	100g	200g
	22.00	32.00
		
 <b>Tartar of Earth and Sea, discovered (200g)</b>	32.00	
 Tartar combining the Earth (Beef) and the Sea (Salmon) prepared by our special recipe and sprinkled with salt of Russian black caviar. Accompanied by mesclun salad and French fries.		
		

Please note the first water pitcher is free, thereafter each pitcher shall be charged at 1.00 CHF per pitcher.

For each plate shared a flat rate of 10% shall be charged on the respective plate.



# Desserts

## **Gourmet Exoticism** 13.00

Dessert combining exotic fruits (Pineapple, Pomegranate and Mango) and Gourmand (White Chocolate, creamy Caramel, Panna Cotta Apple Granny and Vanilla ice cream).



## **Crème Brûlée Praliné-Verveine** 12.00

Light charactered dessert, for small pleasurable yearnings.



## **Lemon and Basil Cream** 12.00

A dessert composed of a Catalan cream and a crisp surmounted by a creamy lemon and charred Meringue.



## **Red Fruit-Chocolate Sphere** 15.00

Gourmand dessert, resembling multi-textured Chocolate with Red Fruit medley, to be discovered.



## **(I)ce cream or (S)orbet Mövenpick**

1 scoop 4.00

2 scoops 7.00

3 scoops 10.00

Our Flavours: Vanilla (I), Chocolate (I), Pear (S), Lemon(S), Rum-Raisin (I), Strawberry (S), Double Cream (I), Blood Orange (S), Strawberry -Raspberry (S), Tiramisu (I)

# Kid's Menu

## **Salad from Cherry tomatoes with Basil Pesto** 3.00

or

## **Soup of the moment**



## **Grilled Salmon Pavé** 19.00

Or Roasted Chicken Suprême

Or Minced Beef Patty

## **Garniture of choice:**

Roasted potatoes, pasta or Fries. All our dishes are accompanied by Seasonal Vegetables.



## **Chocolate Mousse** 4.00

or

1 ice cream scoop

# Soft Drinks

Aqua Panna 50 cl (sans gaz) 6.50

St. Pellegrino 50 cl 6.50

Aqua Panna 1 L (sans gaz) 10.00

St. Pellegrino 1 L 10.00

Coke Zero / Coke 33 cl 4.90

Sprite 33 cl 4.90

Fanta 33 cl 4.90

Nestea Lemon & Peach 33cl 4.90

**+** Rivella Rouge 33 cl 4.90

Schweppes / Schweppes lemon 20 cl 4.90

**+** Jus de Pomme, Valais / Suisse 20 cl 5.50

Jus d'orange, Granini 20 cl 5.50

**+** Nectar d'abricot, Valais / Suisse 20 c 5.50

**+** Jus de pomme-cassis, Valais / Suisse 20 cl 5.50

**+** Jus de poire. Valais / Suisse 20 cl 5.50

Jus de tomate, Granini 20 cl 5.50

Red Bull 25 cl 5.50

Sanbitter Rouge 10 cl 4.90

Sirop (Mint, Grenadine, Cassis) 1.00

# Liquors

## *Whisky* 4CL

Glenmorange Original (43%) 9.00

Glenfiddich 12 ans (40%) 9.00

Nikka Coffey Malt (45%) 14.00

## *Cognac* 12.00

Meukov VSOP (40%) 12.00

Calvados Marquis de Saint-Loup (40%) 12.00

## *Grappa* 9.00

Paesanella Grand Cru (40%) 12.00

Di Brunello Marolo (44%) 12.00

Grappa Amarone (41%) 12.00

Grappa Sassicaia (40%) 14.00

## *Gin* 12.00

Tanqueray Ten (47.3%) 13.00

Botanist IslayDry Gin (46%) 14.00

Monkey 47 (47%) 14.00

## *Armagnac* 13.00

Custard VSOP (40%) 13.00

## *Rum* 10.00

Rhum Diplomatico (40%) 10.00

## *Vodka* 8.00

Absolut (40%) 14.00

Grey Goose (40%) 14.00

## *Liquors* 7.00

Limoncello (16.9%) 7.00

Amaretto Gozio (28%) 7.00

Baileys (17%) 7.00

Cointreau (40%) 7.00

Crème de Cassis MED D'OR (20%) 7.00

## *Anisés* 7.00

Pastis Henri Bardouin (45%) 7.00

Ricard (45%) 7.00

## *Diverse Spirits* 7.00

Martini Rouge (15%) 7.00

Martini Blanc (15%) 7.00

Fernet Branca (40%) 7.00

Porto Tawny Sagrado Collection (23%) 7.00

Calvados (40%) 7.00

**+** Williamine Morand (43%) 9.00

**+** Abricotine Morand (43%) 9.00

Aperol (11%) 7.00

Campari (23%) 7.00

# Cocktails

Kir 7.00

Kir Royal (with Bauguet Jouët) 14.00

Aperol Spritz 12.00

# Beer

## *Beer on Tap* 5.00

Heineken, Erdinger 33cl 8.00

Heineken, Erdinger 50cl 8.00

## *Bottled Beer & Cidre* 6.90

Erdinger sans Alcool 33cl 6.90

Bulmers 50cl 8.90

**+** Docteur Gab's Chameau(7%) Amber Ale 33cl 6.90

**+** Docteur Gab's Pépite (4.8%) Pale Ale 33cl 6.90

**+** Docteur Gab's Ipamema(6%) IndiaPale Ale 33cl 6.90

**+** Docteur Gab's Houleuse (5%) white 33cl 6.90

**+** Docteur Gab's Ténébreuse (6%) black stout 33cl 6.90

**+** Docteur Gab's Tempête (8%) blonde triple 33cl 6.90

# Tea & Coffee

## *Decaffeinated available*

Tea 4.50

Pot of "Très" Tea for two 9.50

Ristretto, Espresso 4.90

Espresso Machiato, Coffee 5.50

Cappuccino, Latte Machiato 6.00

