



# Menu

**SUMMER 2024**



## THE FORMULA OF YOUR CHOICE

### **3-course menu**

Starter + main course + dessert

CHF 75.- / person

### **4-course menu**

Starter + main course + dessert

CHF 98.- / person



## STARTERS

- Tartar of féra, cream cheese and green oil
- Soup with herbs from the garden and mushrooms from the Valley
- Vitello-style veal with a garden herb vinaigrette
- Macédoine of seasonal vegetables



## MAIN

- Roasted fennel served with lemon capers
- Beef chuck, tomato and oregano
- Fillet of poached Arctic char seasoned with lemon and fir
- Lake fish quenelle, bisque and mushrooms

### Side to share

- Polenta with Gruyère cheese
- Roasted potatoes with roemary
- Mixed vegetables
- Green salad
- French fries
- Rice



## DESSERTS

- Chocolate Entremet
- Double cream meringue with vanilla ice cream
- Blueberry tart
- Ile flottante



## BEVERAGES

### SOFT PACKAGE AT CHF 15.- PER PERSON

- Mineral waters from the Le Brassus spring
- Coffee roasted by Sonia in the Vallée de Joux et teas from the Lange family
- Mignardises homemade by Aurélien

### WINE PACKAGE AT CHF 30.- PER PERSON

- Red wine: Les Frères Dutruy, Expression du Terroir, 2021, Pinot Noir
- White wine: Les Frères Dutruy, Expression du Terroir, 2021, Chasselas
- Mineral waters from the Le Brassus spring
- Coffee roasted by Sonia in the Vallée de Joux et teas from the Lange family
- Mignardises homemade by Aurélien



## CHOOSE YOUR PACKAGE

**5 cocktail pieces menu**

CHF 25.- / person

**7 cocktail pieces menu**

CHF 34.- / person

**9 cocktail pieces menu**

CHF 42.- / person

**12 cocktail pieces menu**

CHF 52.- / person



# Cocktails

## CHOOSE YOUR PACKAGE

**5 cocktail pieces menu**

CHF 25.- / person

**7 cocktail pieces menu**

CHF 34.- / person

**9 cocktail pieces menu**

CHF 42.- / person

**12 cocktail pieces menu**

CHF 52.- / person





## APPETIZERS

- Meringue, hazelnut mushrooms.
- Home-smoked trout with apple and lemon gel.
- Gruyère cheese bricelet.
- Mushroom tartlet.
- Féra fish tartar, sour cream and crispy polenta.



## TAPAS

- Potato croquette with smoked fish.
- Arancini with Gruyère Pittet cheese.
- Crispy Vaudoise sausage.
- Mini Malakoff.
- Ham and Gruyère Pittet croquette.



## SWEET BITES

- Lemon meringue tartlet
- Chocolate tart
- Hazelnut puffs
- Blueberry tartlet
- Vanilla macaroon
- Praline tartlet
- Mint and chocolate dessert



## BEVERAGES

### SOFT PACKAGE AT CHF 18.- PER PERSON

- Selection of soft beverages
- Freshly pressed fruit juices
- Mineral waters from the Le Brassus spring

### WELCOME DRINK PACKAGE AT CHF 25.- PER PERSON

- 1 glass of wine or sparkly wine, cave de La Crausaz Féchy
- Selection of soft beverages
- Mineral waters from the Le Brassus spring

### HDH PACKAGE AT CHF 35.- PER PERSON

- Red and white wine, Les Frères Dutruy, Expression du Terroir, 2021, Pinot Noir and Chasselas
- Local beers
- Selection of soft beverages and freshly pressed fruit juices
- Mineral waters from the Le Brassus spring