

ME Le Gogant NU

STARTERS

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| Crispy egg Mushrooms, lentils and mushroom emulsion | CHF 23.- |
| Beetroot carpaccio Mushroom pickles, parsley and cottage cheese from Hauser creamery | CHF 18.- |
| Squash velouté Croutons and whipped cream with smoked bacon | CHF 22.- |
| Trout carpaccio "smörrebröd" style Cottage cheese from Hauser creamery, fir caviar, vegetable pickles | CHF 25.- |
| Barbajuans (5 pieces) Fried ravioli with spinach, sérac and Pittet family Gruyère, chives and parsley | CHF 14.- |
| Ravioli stuffed with Vacherin cheese Root broth and celery brunoise | CHF 26.- |

MAIN COURSES

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| Mushroom toast Homemade bricelet, wild mushroom, béchamel, parsley & fried onions | CHF 32.- |
| Barley risotto with garden scents Brunoise of chard and coulis of garden herbs | CHF 28.- |
| Char fillet Carrots flavoured with lemon and beurre blanc | CHF 41.- |
| Free-range poultry stuffed with confit thighs Wild mushrooms, reduced poultry juice and cream | CHF 42.- |
| Beef sirloin Stuffed onion, beurre maître d'hôtel with herbs from our garden | CHF 46.- |
| Pork confit Herb purée, pesto, parsnip purée and Mondeuse sauce | CHF 38.- |
| Homemade beef tartar Fries and salad | CHF 36.- |

Origin of meat and fish : Switzerland and France

On request, our employees will inform you about the ingredients present in your dishes, which are likely to cause allergies or food intolerances.

All are prices are in Swiss Francs (CHF), VAT included.

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CHEESES

- Gruyère cheese from the Pittet farm** CHF 14.-
Mountain pasture "Grands-Plats de Bise"
- Creamy cheese from Le Lieu** CHF 17.-
Half piece
- Assortment of 3 cheeses** CHF 18.-
Tomme Fleurette, Creamy cheese and Gruyère from the Pittet farm

DESSERTS

- Blueberry Chiboust** CHF 14.-
Subtle hint of 'La Pive' gin from the Léman distillery and blueberry coulis
- Hazelnut and chocolate Entremet** CHF 14.-
Chocolate mousse, hazelnut praline and coffee crème anglaise
- Pear clafoutis** CHF 14.-
Homemade pear and vanille ice cream
- Mountain-style tiramisu** CHF 14.-
Mascarpone cream, caramelized apples with maple syrup, rosehip jelly and hazelnut dacquoise
- Ice cream and sorbet of the moment** CHF 6.50

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