

## Starters


Seasonal salad with summer vegetables   
9 chf

Caesar Salad with Sbrinz AOP  
24 chf

Carpaccio of assorted tomatoes and vegetable tartare with pesto   
23 chf

Golden medals Malakoff, salad, and vegetable pickles (2 pieces)   
22 chf

## Main dishes


Fresh pasta cannelloni with eggplants, tomatoes, and fresh cheese from Cugy   
39 chf


Veal loin with preserved lemon, sage, grilled zucchini, and smoked potatoes  
47 chf

Organic pork belly confit from Jorat, vegetable millefeuille,  
crushed tomatoes with ginger, and aioli  
46 chf

Swiss salmon gravlax, herb linguini, and tiger's milk (cold dish)  
45 chf

## Desserts

Tomme vaudoise with dried fruits, and Mr. Charlet's cherry jam   
14 chf

Apricot entremet on a crunchy biscuit, and Madagascar vanilla   
15 chf

Variations of strawberry mousse with shortbread biscuit  
15 chf

Chocolate and sour cherry delicacy   
15 chf

### Ice cream and sorbet

Vanilla, hazelnut, coffee, mint chocolate, black sesame, pistachio, double creme, jamaica  
Mango, lemon, raspberry, apricot, chocolate  
single scoop 4,50 chf

