



TONIGHTS MENU CE SOIR

STARTERS

Tomato bruschetta / *Bruschetta aux tomates*

MAIN COURSE

Filet of Pork served in a calvados jus with savoy cabbage and potato gratin
Filet de porc servi dans un jus de calvados avec chou et gratin dauphinois

Our pork comes from Switzerland

Vegetarian

Grilled goat cheese with spinach and balsamic sauce, served with salad
Fromage de chèvre grillé aux épinards et sauce balsamique, servi avec salade

DESSERT

Sticky toffee pudding
Moelleux aux caramel et dates

Wine recommendations.

Duche d'uzes, domain chabrier – white (assemblage) 45.00 chf
Bordeaux or merlot
Cider

*An additional suggestion to finish your meal
Which can be taken at your table or in the lounge*

Cheese board

Chf 10