



# TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER, MONDAY TO FRIDAY  
AND SATURDAY EVENING



moderntimes  
HOTEL

## SALADS

<b>SEASONAL LEAVES MIXED SALAD</b> With organic seeds	Small	9
	Large	14
<b>TIMES GRILL CAESAR SALAD</b> Traditional Caesar salad, parmesan cheese croutons and smoked bacon	Small	15.50
	Large	23
Served with grilled chicken or marinated prawns	Small	21
	Large	28

## STARTERS

<b>ROASTED MARROW BONE</b> Salt flakes and toasted bread (20 minutes preparation time)	1 piece	12
	2 pieces	18
Served with black truffle	1 piece	16
	2 pieces	22
<b>PARSNIP CREAM, POACHED EGG, TUBEROUS CHERVIL</b> And St-Légier balsamic vinegar		16
<b>OYSTERS N°3 FINES DE CLAIRE MARENNES D'OLÉRON</b> Served with buttered rye bread Shallot and lemon vinegar	6 pieces	21
	extra piece	3.50
<b>HOMEMADE PHEASANT&amp;FOIE GRAS TERRINE</b> Pickles and toasted bread		24

## BURGERS

<b>BURGER SLB (ST-LEGIER / BLONAY)</b> Traditional 100% local beef (180gr) burger Local cheese, homemade sauce, crunchy bacon French fries and salad		35
Served with grilled foie gras		39

## GAME MEAT

1 side dish included

<b>BOARLET FILLET</b> Around 250gr, barberry juice		31
<b>DEER T-BONE</b> Around 230gr, pepper sauce		39
<b>VENISON SADDLE</b> Minimum of 2 persons Grilled then roasted, "grand veneur" sauce	per person	49

## T-BONES

1 side dish included

<b>PORK T-BONE</b> Swiss meat (250 to 300gr), sauce of your choice		35
<b>VEAL T-BONE</b> Dutch Holstein meat (around 300gr), sauce of your choice		69

## LIVE FROM GRILL

1 side dish included

<b>PARISIAN RIBEYE</b> <b>LIMOUSINE FROM ST-LEGIER</b> Dry aged 4 weeks minimum, sauce of your choice	180 gr	39
	250 gr	47
<b>RIBEYE LIMOUSINE</b> <b>FROM ST-LEGIER</b> Dry aged 4 weeks minimum, sauce of your choice	180 gr	42
	250 gr	55
<b>SWISS FILLET</b> Dry aged 3 weeks minimum, sauce of your choice	180 gr	48
	250 gr	61

**Sauce to choose :** Maître d'hôtel butter, 3 pepper sauce,  
Roquefort sauce, chimichurri, truffle jus (supplement of CHF 4.)

## SIDE DISHES

per portion

<b>FRESH TAGLIATELLE WITH BUTTER</b>	6
<b>FRESH TAGLIATELLE WITH TRUFFLE OIL</b>	8
<b>PAN-FRIED HOMEMADE SPÄTZLIS</b>	6
<b>FRENCH FRIES</b>	6
<b>FRESH SPINACH WITH GARLIC</b>	6
<b>BRUSSELS SPROUTS, RED CABBAGE AND CHESTNUTS</b>	6
<b>SEASONAL MUSHROOMS WITH PARSLEY</b>	6

## GRILLADES OF THE WEEK

<b>MEAT</b> Grilled deer tagliata, short juice Hazelnut, rucola pesto Hunting supplement, spätzlis	27
<b>FISH</b> Roasted dab fillet, White butter with aniseed, leek variation Side dish of your choice	29

## VEGETARIAN

<b>ROOT VEGETABLES VOL-AU-VENT</b> Coconut curry sauce, smoked tofu	22
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