

modern**times** HOTEL

SEASONAL MENU

SUMMER 2024





TO START WITH

FOR SHARING OR AS INDIVIDUAL STARTER

	½	1
PLATE OF PALETA IBERICO BELLOTA, PATA NEGRA , (80G) « PAN CON TOMATE »		29.00
FRESH ANCHOVIES MARINATED IN OLIVE OIL AND LEMON		21.00
HOMEMADE FOIE GRAS TERRINE , COGNAC AND ESPELETTE PEPPER, SMOKED DUCK BREAST AND MELON		26.00
DRIED SWISS WAGYU BEEF, NEUCHÂTEL, (80G)		29.00
SNAILS 6 PIECES, FROM BOURGOGNE, GARLIC BUTTER		19.00
ROASTED BONE MARROW , PARSLEY, TOASTED BREAD 20 MIN. COOKING TIME	14.00	23.00

SALADS

	½	1
GREEN SALAD , BALSAMIC VINEGAR, BIO SEEDS (VEGAN)	9.00	14.00
CAESAR SALAD , CROUTONS, PARMESAN CHEESE, BACON	17.00	25.00
WITH MARINATED PRAWNS	23.00	31.00
WITH CRISPY CHICKEN	23.00	31.00



SOUPS

HOMEMADE **FISH** SOUP,
CROUTONS, ROUILLE SAUCE 19.00

TARTARS

BEEF TARTAR OF THE WEEK (SERVED ONLY FOR LUNCH) 29.00

BEEF TARTAR "TRADITION",
CAPERS, GHERKINS, SHALLOTS, AND PARSLEY,
MUSTARD PICKLES AND MARINATED EGG YOLK 36.00

MARINATED **SALMON** TARTARE "TAHITIAN STYLE",
COCONUT MILK, LIME, GINGER, AND DILL 35.00

150 GRAM PER SERVING, **TOASTS** AND **GREEN** SALAD,
FRENCH FRIES OR **SPINACH**

DEGUSTATION MENU EXCEPTIONAL MEAT

PRICE PER PERSON, FOR A MINIMUM OF 2 99.00
SERVED IN THREE COURSES

- DRIED SWISS WAGYU BEEF PLATTER
- SIRLOIN STEAK "ROYAL KROWA", 220G
&
- RIBEYE STEAK "WAGYU", 220G

INCLUDED:
2 SAUCES
3 SIDE DISHES



MENU OF THE SEASON

69.00

STARTER, MAIN COURSE & DESSERT
OR BY PLATE

STARTERS

BEEF FILLET TATAKI, FRESH BLACKBERRIES, RIQUETTE, 26.00
FOIE GRAS SHAVINGS, "JUNGFRAU 3454" BALSAMIC VINEGAR

OR

HOMEMADE FOCACCIA, PISSALADIÈRE STYLE, 24.00
PAN-FRIED RED MULLET, GINGER TOMATO, AND TAPENADE

OR

SMOKED VEGETABLE GAZPACHO WITH HERB OIL, 21.00
SWEET AND SOUR FRIED TOFU (VEGAN)



MAIN COURSES

GRILLED GUINEA FOWL SUPREME, CIDER JUS, 43.00
SAUTÉED CHANTERELLES, AND RISOTTO

OR

PAN-SEARED SEA BASS FILLET À LA NIÇOISE, 49.00
PANISSE AND MEDITERRANEAN VEGETABLES

OR

ARTICHOKE CONFIT, ORGANIC SPELT, LIKE A RISOTTO, 41.00
PAN-FRIED CHANTERELLES WITH CARAWAY HUMMUS (VEGAN)



DESSERTS

LEMON SORBET TROMPE-L'ŒIL, GRUYÈRE MERINGUE, 15.00
DOUBLE CREAM, AND THYME HONEY

OR

« MANJARI » CHOCOLATE PALETTE, 16.00
RASPBERRY SORBET

OR

LOCAL CHEESE PLATTER 17.00



BURGERS

THE SMOKEY ST-LÉGIER LIMOUSINE BEEF STEAK, (180G) BUN WITH BLACK SESAME AND SMOKED SALT, BARBECUE SAUCE, ARUGULA, COLONNATA BACON, CHEDDAR, HOMEMADE RELISH	35.00
THE CHEDDAR-LOVER WITH MELTED CREAMY CHEDDAR	39.00
THE CHICKERIKI WITH VEGETARIAN STEAK (VEGETARIAN)	35.00

BURGERS ARE SERVED WITH FRENCH FRIES & GREEN SALAD, GLUTEN FREE BUNS AVAILABLE.

GRILL

OUR CURRENT GRILL SPECIALS CAN BE FOUND IN THE SEPARATE WEEKLY MENU.

WHOLE GRILLED SOLE OR SOLE MEUNIÈRE (APPROX. 500G) PREPARED IN FRONT OF YOU +10.00	55.00
GRILLED RACK OF LAMB WITH CUMIN JUS, STUFFED SQUASH BLOSSOM, MEDITERRANEAN VEGETABLE TARTAR	49.00
CHICKEN TENDERS SKEWERS, TANDOORI MARINATED, PITA BREAD AND YOGURT SAUCE	38.00
VEAL PRIME RIB «ORIGINE» SWITZERLAND (300G)	55.00
ARGENTINIAN RIBEYE « OJO DE AGUA » (250G)	46.00
BEEF FILET «SWISS ANGUS» MINI CUT: 120G	41.00
CLASSIC CUT: 200G	54.00
CHEF'S CUT: 250G	65.00
SWISS BEEF PRIME RIB « DRY AGED » FOR 2 PEOPLE (APPROX. 800G)	15.00/100G
« ROYAL KROWA » BEEF PRIME RIB FOR 2 PEOPLE (APPROX. 1200G)	16.00/100G

OUR PLATES ARE SERVED WITH A CHOICE OF 1 SAUCE AND 1 SIDE DISH.
(PLEASE LOOK AT THE NEXT PAGE)



SAUCES

BEEF & MARROW JUS
CHIMICHURRI SAUCE
HOMEMADE BUTTER
ROQUEFORT SAUCE
JACK DANIEL'S BBQ SAUCE
GREEN PEPPER CREAM

ADDITIONAL PORTION: 3.00

SIDE DISHES

FRENCH FRIES
FRENCH FRIES WITH TRUFFLE OIL AND PARMESAN
FRESH SPINACH WITH GARLIC
GRILLED POTATOES, HERB QUARK
FRESH PASTA: TAGLIOLINI WITH BUTTER
GRILLED MEDITERRANEAN VEGETABLES AND BASIL PESTO
PAN-FRIED FRESH GREEN BEANS, SHALLOTS

ADDITIONAL PORTION: 6.00



ICE CREAM & SORBETS

1 SCOOP	4.50
2 SCOOPS	9.00
3 SCOOPS	12.00

ICE CREAM: CHOCOLATE, COFFEE, DOUBLE CREAM & MERINGUE, VANILLA, PISTACHIO

SORBETS: STRAWBERRY, VERBENA, VALAIS APRICOT, LEMON, BERGAMOT

PIMP MY SCOOP

+7.00

ADD A KICK TO YOUR ICE CREAM OR SORBET:

- WILLIAMINE (PEAR)
- ABRICOTINE (APRICOT)
- LIMONCELLO (LEMON)
- VODKA
- CALVADOS (APPLE)

FOOD ORIGINS

BEEF, VEAL, CHICKEN: SWITZERLAND (UNLESS OTHERWISE SPECIFIED)

FOIE GRAS: FRANCE

GUINEA FOWL: FRANCE

SOLE: HOLLAND/ICELAND

SEA BASS: GREECE

LAMB: NEW ZEALAND (MAY CONTAIN ANTIBIOTICS)

ROYAL KROWA BEEF: POLAND

WAGYU BEEF: AUSTRALIA

SALMON: SCOTLAND

SLICED BREAD AND BUNS : PANINO VEVEY BAKERY / BONE MARROW TOAST : GERMANY