



TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER

DRY AGED MEATS

RIBEYE LIMOUSINE FROM ST-LEGIER	180 gr	39
	250 gr	47
Dry aged 5 weeks minimum		
SIRLOIN STEAK LIMOUSINE FROM ST-LEGIER	180 gr	42
	250 gr	55
Dry aged 5 weeks minimum		
SWISS TENDERLOIN	180 gr	48
	250 gr	61
Dry aged 3 weeks minimum		

Side dish to choose : French fries, salad, grilled Mediterranean vegetables, fresh tagliatelle with herbs fried spinach, homemade potato mousseline

Sauce to choose : Café de Paris, chimichurri, pepper sauce Roquefort Sauce

BEST-SELLERS

ROASTED MARROWBONE	1 piece	12
Seasalt flakes, toasted bread (20 mn of cooking)	2 pieces	18
TIMES GRILL CAESAR SALAD	Small	15.50
Traditional Caesar salad, parmesan cheese Croutons and smoked bacon	Large	23
Served with grilled chicken or marinated prawns	Small	21
	Large	28
BEEF TARTARE		28
Knife cut, red onions, sour chanterelles and gruyère Mesclun and French fries		
BURGER SLB (ST-LEGIER / BLONAY)		35
Traditional 100% local beef (180 gr) burger Local cheese, homemade sauce, crunchy bacon French fries and salad		

SUMMERTIMES

THE ANTIPASTI PLATE

Italian ham, grilled vegetables, octopus salad, Buratta, rocket salad	Starter	22
	Plate with side choice	32

LIMOUSINE ROAST BEEF FROM ST-LÉGIER

Tarragon Tartar Sauce, capers and Boretan onions	Starter	18
	Plate with side choice	28

TUNA TARTARE

Lime, coriander, roasted ginger peanuts and spring onions	Starter	21
	Plate with side choice	31

CARPACCIO OF OCTOPUS AND POTATOES WITH SMOKED PAPRIKA

Garissa pepper, lemon and coriander vinaigrette	Starter	22
	Plate with side choice	32

VEGETARIAN

SEASONAL LEAVES MIXED SALAD

With organic seeds	Small	9
	Large	14

SEELAND TOMATO TRILOGY WITH PARMESAN CRUMBLE

Basil, buratta and balsamic vinegar	Starter	16
	Plate	26

TROFIE WITH CONFIT AUBERGINE

cherry tomatoes, olives and feta		22
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GRILLADES OF THE WEEK

MEAT

Grilled duck breast with cherries and courgettes Venere rice, choice of side	33
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FISH

Grilled fillet of sea bream, marinated in lemon confit and thyme Crispy salad, choice of side	31
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EXCEPTIONAL MEAT TO SHARE

PRIME RIB FROM ST-LÉGIER	The piece	120
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Dry aged 3 weeks minimum
Around 1.2 kg
Sauce and side dish to choose (2 sauces and 2 side dishes)

CHEESES & DESSERTS

L'ASSIETTE DÉGUSTATION	14
Four cheeses plate with side dish	

HOMEMADE APRICOT AND PISTACHIO PIE	14
Vanilla ice cream	

CAFE GOURMAND	14
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ICE CREAM AND SORBET	
One scoop	4.50

Hot chocolate sauce	2
Extra Chantilly	2

Ice cream : Chocolate, vanilla, coffee, rum and grape, pistache

Sorbet : Lemon, apricot, cherry, strawberry, coconut

Meat & fish origins :

Beef / CH, Duck / FR

Tuna / FAO071

Octopus, Turbot/ESP Sea bream/GR

