

# modern**times** HOTEL

## SEASONAL MENU

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WINTER 2024

"SIMPLICITY IS NOT A SIMPLE THING."

CHARLIE CHAPLIN

## TO START WITH

FOR SHARING OR AS INDIVIDUAL STARTER

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	½	1
PLATE OF PALETA IBERICO BELLOTA, <b>PATA NEGRA</b> , (80G) « PAN CON TOMATE »		25.00
<b>PRAWNS</b> XXL, 3 PIECES, LOBSTER-MAYO		21.00
<b>OYSTERS</b> 6 PIECES, MARENNES D'OLERON, N°3		29.00
DRIED SWISS <b>WAGYU</b> BEEF, NEUCHÂTEL, (80G)		29.00
<b>SNAILS</b> 6 PIECES, FROM BOURGOGNE, GARLIC BUTTER		19.00
ROASTED <b>BONE MARROW</b> , PARSLEY, TOASTED BREAD 20 MIN. COOKING TIME	14.00	23.00

## SALADS

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

## SOUPS

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<b>ONION SOUP</b> WITH GRILLED SWISS CHEESE (VEGETARIAN)		16.00
HOMEMADE <b>FISH SOUP</b> CROUTONS, ROUILLE SAUCE		19.00

## TARTARS

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BEEF TARTAR OF THE WEEK	29.00
RED TUNA TARTAR YUZU, SESAME, AVOCADO, CORIANDER	36.00
BEEF TARTAR WITH TRUFFLE OIL PARMESAN CHEESE, BLACK TRUFFLE	45.00
150 GRAM PER SERVING, TOASTS AND GREEN SALAD FRENCH FRIES OR SPINACH	

## DEGUSTATION MENU EXCEPTIONAL MEAT

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PRICE PER PERSON, FOR A MINIMUM OF 2  
SERVED IN THREE COURSES 95.00

**FIRST COURSE**  
DRIED WAGYU BEEF PLATTER

**SECOND COURSE**  
RIBEYE STEAK KØ BEEF, 250G  
PICANHA WAGYU, 200G

**THIRD COURSE**  
RIBEYE STEAK SWISS WAGYU, 250G

INCLUDED:  
2 SAUCES  
3 SIDE DISHES

# MENU OF THE SEASON

# 69.00

STARTER, MAIN COURSE & DESSERT  
OR BY PLATE

## STARTERS

FOIE GRAS, MANGO, TANDOORI, PUFF BREAD 24.00

OR

TUNA TATAKI, CRISPY PONZU VEGETABLES 21.00  
MANDARINE, GHOA CRESS

OR

BEETROOT TARTARE WITH ELDERBERRY, PEAS, 21.00  
AVOCADO-WASABI SORBET, FRIED ONIONS (VEGAN)



## MAIN COURSES

WAGYU BEEF SHORT RIBS, BRAISED & GRILLED, 45.00  
BARBECUE SAUCE, MASHED POTATOES, SPRING ONIONS

OR

GRILLED TURBOT FILLET, LOBSTER BISQUE 49.00  
FREGOLA WITH VONGOLE

OR

GYOZAS, EDAMAME 39.00  
MUSHROOM CONSOMMÉ « KOREAN BARBECUE » (VEGAN)



## DESSERTS

HOMEMADE CHURROS, CHOCOLATE SAUCE 12.00

OR

BANANA FLAMBÉ, WITH RUM, COCONUT AND LIME 14.00  
ICE CREAM, DOUBLE CREAM

OR

PLATE OF CHEESE 14.00

## BURGERS

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

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

## GRILL

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

<b>COCKEREL</b> , SPATCHCOCK (400G)	36.00
<b>VEAL PRIME RIB</b> , SWITZERLAND (300G)	55.00
ARGENTINIAN <b>RIBEYE</b> « OJO DE AGUA » (250G)	46.00
<b>BEEF FILET</b> « SWISS ANGUS »	
MINI CUT: 120G	41.00
CLASSIC CUT: 200G	54.00
BARBACK CUT: 250G	65.00
<b>SWISS BEEF PRIME RIB</b> « DRY AGED »	15.00/100G
FOR 2 PEOPLE (APPROX. 800G)	
« WAGYU » <b>BEEF PRIME RIB</b>	19.00/100G
FOR 2 PEOPLE (APPROX. 1200G)	

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

## SAUCES

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BARBACK SAUCE: BEEF & MARROW JUS

GREEN SAUCE

HOMEMADE BUTTER: WHISKY & CÉNOVIS (SWISS MARMITE)

PINOT NOIR JUS

ROQUEFORT SAUCE

SMOCKED MOREL SAUCE

+8.00

BEEF TRUFFLE JUS

+8.00

GREEN PEPPER CREAM

ADDITIONAL PORTION:

3.00

## SIDE DISHES

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FRENCH FRIES

FRESH SPINACH WITH GARLIC

HOMEMADE MASHED POTATOES WITH FARM BUTTER

ONION RINGS, AIOLI SAUCE

FRESH PASTA: TAGLIONI WITH BUTTER

FRESH PASTA: TAGLIONI WITH BLACK TRUFFLE (MELANOSPORUM)

+8.00

GLAZED CARROTS, SMOCKED RICOTTA

ADDITIONAL PORTION:

6.00

## ICE CREAM & SORBETS

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1 SCOOP	4.50
2 SCOOPS	9.00
3 SCOOPS	12.00

**ICE CREAM:** CARAMEL, CHOCOLATE, COFFEE, DOUBLE CREAM, COCONUT, WINE, BOURBON VANILLA, PISTACHIO, ABSINTHE

**SORBETS:** VERBENA, APRICOT, LEMON, MANGO, GREEN APPLE, PEAR, LITCHI, BERGAMOT

## PIMP MY SCOOP

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+7.00

ADD A KICK TO YOUR ICE CREAM OR SORBET:

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

## FOOD ORIGINS

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BEEF / VEAL: SWITZERLAND

PRAWNS: VIETNAM

CHICKEN: SWITZERLAND

COCKEREL: FRANCE

TURBOT FISH: SPAIN

RED TUNA: FAO 71

FOIE GRAS: FRANCE

BREAD AND BUNS: BOULANGERIE PANINO VEVEY / TOAST: GERMANY

## SUSTAINABILITY

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COMMITTED TO TOMORROW, LET'S EMBRACE A SUSTAINABLE EXPERIENCE TOGETHER.

MENU LOCALLY PRINTED ON 100% RECYCLED PAPER.

