



TIMES GRILL RESTAURANT

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



moderntimes
HOTEL

SALADS

SEASONAL LEAVES MIXED SALAD With organic seeds	Small	9
	Large	14
TIMES GRILL CAESAR SALAD 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

ROASTED MARROW BONE 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
PARSNIP CREAM, POACHED EGG, TUBEROUS CHERVI I and St-Légier balsamic vinegar		16
OYSTERS N°3 FINES DE CLAIRE MARENNES D'OLÉRON	6 pieces	21
	extra piece	3.50
Served with buttered rye bread Shallot and lemon vinegar		
HOMEMADE PHEASANT&FOIE GRAS TERRINE		24
Pickles and toasted bread		

BURGERS

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

GAME MEAT

1 side dish included

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

T-BONES

1 side dish included

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

LIVE FROM GRILL

1 side dish included

PARISIAN RIBEYE LIMOUSINE FROM ST-LEGIER Dry aged 4 weeks minimum, sauce of your choice	180 gr	39
	250 gr	47
RIBEYE LIMOUSINE FROM ST-LEGIER Dry aged 4 weeks minimum, sauce of your choice	180 gr	42
	250 gr	55
SWISS FILLET 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

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

GRILLADES OF THE WEEK

MEAT Grilled lamb filet mignon marinated with herbs Full-bodied juice Side dish of your choice	33
FISH Grilled sea bream fillet Carrot, tangerine and watercress Side dish of your choice	27

VEGETARIAN

TROFIE WITH ROQUEFORT CREAM Chicory duo and grapefruit	22
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