



TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER, MONDAY TO FRIDAY

moderntimes
HOTEL

DRY AGED MEATS

| | | |
|--|--------|-----------|
| PARISIAN RIBEYE | 180 gr | 39 |
| LIMOUSINE FROM ST-LEGIER | 250 gr | 47 |
| Dry aged 5 weeks minimum | | |
| RIBEYE LIMOUSINE FROM ST-LEGIER | 180 gr | 42 |
| | 250 gr | 55 |
| Dry aged 5 weeks minimum | | |
| SWISS FILLET | 180 gr | 48 |
| | 250 gr | 61 |
| Dry aged 3 weeks minimum | | |

Side dish to choose : French fries, salad, fried spinach, grilled Mediterranean vegetables, fresh tagliatelles with herbs, mashed Agria with spring onions

Sauce to choose : Café de Paris, chimichurri, pepper sauce, Blue cheese 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 | Large | 23 |
| Croutons and smoked bacon | | |
| Served with grilled chicken or marinated prawns | Small | 21 |
| | Large | 28 |
| BEEF TARTARE | | 28 |
| Knife cut, walnut oil, parsley, parmesan and garlic chips | | |
| 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 | | |

BUSINESS LUNCH

LUNCHTIME ONLY

| | |
|---|-----------|
| STARTER | 12 |
| Crispy sweetbread salad | |
| Meat juice vinaigrette and fresh cranberries | |
| MAIN PLATE | 22 |
| Grilled slice of pork tenderloin, lemon-rosemary marinade | |
| Arancini and piperade | |
| DESSERT | 14 |
| Café gourmand | |

COMPLETE MENU **42**

LES T-BONES

| | |
|---|-----------|
| PORK T-BONE | 35 |
| Swiss meat (250 to 300g), side dish & sauce of your choice | |
| BEEF T-BONE | 65 |
| Irish Angus (about 420g), side dish & sauce of your choice | |
| VEAL T-BONE | 69 |
| Dutch Holstein meat (about 300 g), side dish & sauce of your choice | |

VEGETARIAN

| | | |
|--|-------|-----------|
| SEASONAL LEAVES MIXED SALAD | Small | 9 |
| With organic seeds | Large | 14 |
| TOASTED BREAD WITH GARLIC AND PAN-FRIED WILD MUSHROOMS WITH CREAM | | 22 |
| Parsnip and parsley cream | | |

GRILLADES OF THE WEEK

MEAT

| | |
|--|-----------|
| Grilled deer burger with juniper mayonnaise | 28 |
| Smoked deer ham, cabbage pickles and cranberries | |
| Served with French fries | |

FISH

| | |
|--|-----------|
| Grilled sea bass fillets, yellow wine butter, Small spelt, chanterelles and chives | 27 |
| Side dish of your choice | |

EXCEPTIONAL MEAT TO SHARE

| | | |
|--|-----------|------------|
| LIMOUSINE PRIME RIB FROM ST-LEGIER | Prime Rib | 185 |
| Matured 200 days in the Gamaret marc of Martial Neyroud | | |
| Around 1 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 | |
| CAFÉ GOURMAND | 14 |
| HOME MADE ICE CREAM AND SORBET | |
| One scoop | 4.50 |
| Hot chocolate sauce | 2 |
| Extra Chantilly | 2 |

Ice cream : Chocolate, vanilla, coffee, Bailey's, pistachio, caramel, ginger

Sorbet : Lemon, apricot, cherry, strawberry, passion fruit

