



# TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER, WEDNESDAY TO FRIDAY  
& SATURDAY EVENING



## DRY AGED MEATS

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

**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

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

## ASCENSION MENU

<b>STARTER</b>	<b>19</b>
"Mimosa" green and white asparagus Sabayon with smoked haddock and bourache flowers	
<b>MAIN COURSE</b>	<b>49</b>
Grilled veal fillet, fresh morels with "païen" Mousseline of Agria and spring vegetables	
<b>DESSERT</b>	<b>14</b>
Strawberry-rhubarb surprise, mascarpone and chocolate	

## COMPLETE MENU **69**

## VEGETARIAN

<b>SEASONAL LEAVES MIXED SALAD</b>	Small	<b>9</b>
With organic seeds	Large	<b>14</b>
<b>GREEN PEAS SOUP</b>		<b>14</b>
with mint and Espelette pepper, smoked serac Served hot or cold		
<b>FRESH TAGLIATELLE</b>		<b>22</b>
with rucola and parmesan reggiano		
<b>"AQUERELLO" BIO RISOTTO</b>		<b>29</b>
with wild garlic, asparagus duo and Belp cheese		



## MODERN TIMES HOTEL

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## GRILLADES OF THE WEEK

<b>MEAT</b>	<b>33</b>
Corn-fed chicken breast, matured with Marc Crispy bacon, asparagus and spring onions	
<b>FISH</b>	<b>31</b>
Grilled Arctic char fillet with crayfish coulis Borlotti with broad beans and tomato confit	

## EXCEPTIONAL MEAT TO SHARE

<b>SWISS PRIME RIB</b>	The piece	<b>95</b>
Dry aged 3 weeks minimum Around 900 gr Sauce and side dish to choose (2 sauces and 2 side dishes)		

## CHEESES & DESSERTS

<b>L'ASSIETTE DÉGUSTATION</b>	<b>14</b>
Four cheeses plate with side dish	
<b>CAFÉ GOURMAND</b>	<b>14</b>
<b>ICE CREAM AND SORBET</b>	
One scoop	<b>4.50</b>
Hot chocolate sauce	<b>2</b>
Extra Chantilly	<b>2</b>

**Ice cream :** Chocolate, vanilla, coffee, pistachio, rum and grape

**Sorbet :** Lemon, apricot, cherry, strawberry, coconut

Meat & fish origins :  
Beef, veal, crayfish / CH  
Chicken / FR  
Arctic char / ISL

