

modern**times** HOTEL

SEASONAL MENU

WINTER 2024

"SIMPLICITY IS NOT A SIMPLE THING."

CHARLIE CHAPLIN

TO START WITH

FOR SHARING OR AS INDIVIDUAL STARTER

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

SALADS

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

SOUPS

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

TARTARS

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 WAGYU BEEF

FROM NEUCHÂTEL BY JACQUES TATASCIORE

PRICE PER PERSON, FOR A MINIMUM OF 2 95.00

STARTER

DRIED WAGYU BEEF

MAIN COURSE

3 CUTS TO TASTE TOGETHER:
RIBEYE STEAK WAGYU, 250G
PICANHA WAGYU, 200G
RUMPSTEAK 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

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

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

GRILL

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

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

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

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

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

+7.00

ADD A KICK TO YOUR ICE CREAM OR SORBET:

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

FOOD ORIGINS

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

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

MENU LOCALLY PRINTED ON 100% RECYCLED PAPER.

