



TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER



DRY AGED MEATS

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

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

ROASTED MARROWBONE		
Seasalt flakes, toasted bread	1 piece	12
(20 mn of cooking)	2 pieces	18
TIMES GRILL CAESAR SALAD		
Traditional Caesar salad, parmesan cheese	Small	15.50
Croutons and smoked bacon	Large	23
Served with grilled chicken or marinated prawns		
	Small	21
	Large	28
BEEF TARTARE		
Knife cut, hazelnuts, gruyere and pear		28
Mesclun and French fries		
TUNA TARTARE		
Lime, coriander, roasted ginger peanuts	Starter	21
and spring onions	Plate with side choice	31
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 FROM MONDAY TO FRIDAY

STARTER

Alpine serac Crostini with cavaillon melon	12
And Italian ham	

MAIN COURSE

Ossobuco of veal with sage	22
Crushed Agria with olive oil and mushrooms	

DESSERT

Café gourmand	14
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COMPLETE MENU

42

SUMMERTIME

ANTIPASTI PLATE

Italian ham, grilled vegetables, octopus salad, buratta, rocket	Starter	22
	Plate, served with French fries	32

LIMOUSINE ROAST BEEF FROM ST-LÉGIER

Tarragon Tartar Sauce, capers and Boretan onions	Starter	18
	Plate with side choice	28

VEGETARIAN

SEASONAL LEAVES MIXED SALAD	Small	9
With organic seeds	Large	14

TOMATO AND CUCUMBER GAZPACHO		
Serac spread with olive oil, radishes	Starter	16
and spring onions	Plate	24

MILANESE SAFFRON RISOTTO, REGGIANO	22
Lemon thyme flower and citrus oil	



MODERN TIMES HOTEL

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GRILLADES OF THE WEEK

MEAT

Grilled "Jaipur" marinated lamb skewer, Nostrano in pickle, chickpea salad with red onions and coriander, choice of side dish	34
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FISH

Grisons salmon fillet, beetroot marinated and grilled blueberries, cottage cheese with dill, choice of side	29
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EXCEPTIONAL MEAT TO SHARE

PRIME RIB FROM ST-LÉGIER	The piece	120
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Dry aged 3 weeks minimum
For 2 persons
Sauce and side dish to choose (2 sauces and 2 side dishes)

CHEESES & DESSERTS

L'ASSIETTE DÉGUSTATION	14
Four cheeses plate with side dish	

HOMEMADE MIRABELLE AND HAZELNUT TART	14
served with a scoop of Baileys ice cream	

CAFE GOURMAND	14
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ICE CREAM AND SORBET	
One scoop	4.50

Hot chocolate sauce	2
Extra Chantilly	2

Ice cream : Chocolate, vanilla, coffee, pistache, rum and grape

Sorbet : Lemon, apricot, cherry, strawberry, coconut

Meat & fish origins :
Beef, veal / CH, Lamb / UK
Tuna / FAO071

