



# TIMES GRILL RESTAURANT

SERVED FOR LUNCH AND DINNER, MONDAY TO FRIDAY

## 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, olive oil, horseradish and fresh herbs 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		

## BUSINESS LUNCH LUNCHTIME ONLY

<b>STARTER</b>	<b>12</b>
White asparagus, warmed Green lime mousseline and crab accras	
<b>MAIN COURSE</b>	<b>22</b>
Perch filets meunière, tartar sauce Matchstick potatoes	
<b>DESSERT</b>	<b>14</b>
Café gourmand	

## COMPLETE MENU **42**

## VEGETARIAN

<b>SEASONAL LEAVES MIXED SALAD</b>	Small	<b>9</b>
With organic seeds	Large	<b>14</b>
<b>TAGLIATELLE AL NERO DE SEPIA AND GARLIC VONGOLES</b>		<b>26</b>
<b>GRILLED MEDITERRANEAN VEGETABLES</b>		<b>22</b>
Buratina and basil pesto		

## GRILLADES OF THE WEEK

<b>MEAT</b>	<b>29</b>
Quasi of lamb, marinated then grilled, served rosé, savory jus Peperonata in smoked paprika, choice of side dish	
<b>FISH</b>	<b>27</b>
Grilled cod fillet, citrus juice and pomegranate Green peas, mint and choice of side	

## EXCEPTIONAL MEAT TO SHARE

<b>PRIME RIB FROM ST-LÉGIER</b>	The piece	<b>120</b>
Dry aged 3 weeks minimum Around 1.2 kg 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>ICED MACAROON</b>	<b>14</b>
Cherry and double cream from Gruyère	
<b>CAFE 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>
<b>Ice cream :</b> Chocolate, vanilla, coffee, pistachio, rum and grape	
<b>Sorbet :</b> Lemon, apricot, cherry, strawberry, coconut	

