

moderntimes

HOTEL

—
TRIBUTE PORTFOLIO

*Le
Modern*

BRASSERIE DU MODERN TIMES HOTEL




SEASONAL MENU

SPRING 2025




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STARTERS:

The perfect egg	17.00
Asparagus foam, and julienne of cured ham	
Homemade terrine of the moment	14.00
Pickled vegetables	
Foie gras	26.00
With homemade chutney	
Onion soup gratinée 	16.00
Half-and-half cheese blend	
Bone marrow	Small/Large 15.00/23.00
Oven-roasted with parsley and garlic, served with toasted bread	
 With Périgord truffle	+ 12.00
Young leaf mesclun salad 	9.00
Organic seeds, balsamic vinaigrette	
Caesar salad "Le Modern"	31.00
Romaine lettuce, Caesar dressing, croutons, parmesan, Bacon and crispy chicken	


MAINS:

Duck breast	42.00
Marinated with Espelette pepper, served with Sarlat-style potatoes	
Poultry ballotine stuffed with morels	39.00
Tagliolini with poultry jus, glazed baby carrots, morel sauce	
Grilled swordfish fillet	45.00
Chimichurri sauce, lemon confit, seasonal vegetables and asparagus risotto	
Melanzane alla Parmigiana 	32.00
The authentic recipe	
Tartare of the week	36.00
Served with fries, salad and toasts	

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THE GRILL OF THE BRASSERIE "LE MODERN":

Burger of the moment Ask your waiter	36.00
Chickeriki Burger  Crispy veggie steak, barbecue sauce, arugula, cheddar, homemade relish	36.00
Grilled beef fillet	120g/180g 39.00/54.00
"Côte de bœuf" by weight Minimum 800g	100g 16.00
Grilled rack of lamb with herb butter Market vegetables	46.00
Farmhouse pork chop Approx. 200g	38.00

Grilled dishes are served with a salad and a side of your choice:
Homemade fries or Sarlat-style potatoes
One sauce of your choice is also included.

Gluten-free burger buns are available.

SAUCES:

Beurre maison, blue cheese sauce, béarnaise sauce,
chimichurri sauce, morel sauce (+6.-)

Extra sauce: 4.-

SIDE DISHES:

Sarlat-style potatoes, fries, sautéed spinach with garlic,
sautéed mushrooms, buttered tagliolini

Extra side dish: 6.-



Vegetarian propositions



Vegan propositions

Prices in CHF, incl. service and VAT

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DESSERTS:

Cheese platter Selection of regional and international cheeses	17.00
Crème brûlée of the moment Ask your waiter	12.00
Chocolate lava cake Served with a scoop of ice cream of your choice	16.00
Apple tarte tatin Double cream, apple-yuzu syrup	14.00
Pineapple delight Piña Colada syrup, with or without rum, flambée at your table	15.00

ICE CREAMS AND SORBETS:

Ice Creams :

Chocolate, coffee, double cream & meringue, vanilla,
pistachio, vin cuit, salted caramel

1 scoop 4.50

2 scoops 9.00

3 scoops 12.00

Sorbets :

Strawberry, verbena, Valais apricot, lemon, bergamot, pear,
apple, raspberry, lychee, coconut, mango

Add chocolate sauce or whipped cream:

+3.00

PIMP MY SCOOP:

Boost your ice cream or sorbet with a shot of:

+7.00

Williamine - Abricotine - Limoncello - Vodka - Calvados

FOOD ORIGIN:

Beef, pork, chicken, poultry: Switzerland (unless otherwise stated)

Foie gras, duck: France

Swordfish: FAO 34 Atlantic, Central-East

Lamb: New Zealand

Bread, buns, toast: Switzerland

Prices in CHF, incl. service and VAT