

SAVEURS DU MOMENT

TIMES GRILL

SINCE  2016

SEASONAL MENU

WINTER 2025/26



@MODERNTIMESHOTEL



@MODERN TIMES HOTEL VEVEY



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STARTERS

SALMON TARTARE		16.00
Marinated in citrus fruits, flavoured with dill		
Straw potatoes and shredded fennel		
THE FINE OYSTERS OF CLAIRE MARENNE D'OLERON	6 pieces	13.00
Lemon and vinegar with shallots	12 pieces	24.00
MADAME DUBARRY'S CREAM SOUP 		14.00
Roasted seeds, flavoured croutons, walnut oil		
MEDALLION OF FOIE GRAS MARINATED IN PORT WINE		24.00
Exotic fruit chutney, toasted Alpine bread		
MAKI SUSHI  VEGAN		15.00
Avocado, sweet carrot, beetroot ketchup with sherry, salad		
Wakame with sesame seeds		

MAIN DISHES

CHICKEN CAESAR SALAD		31.00
Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano		
Soft-boiled egg and grilled chicken		
STUFFED CABBAGE WITH ORGANIC QUINOA AND BULGUR  VEGAN		28.00
Slow-cooked vegetable brunoise, onion soup-style jus		
Meaux mustard		
POLLACK FILLET BAKED IN A HERB CRUST		39.00
Celery and spinach millefeuille		
Peanut cream and bacon chips		
LARDED VEAL STEAK COOKED AT LOW TEMPERATURE		45.00
Potato purée, shiitake fricassee and black mushroom		
Morel cream soup		

 Vegetarian

 Vegan

Prices in CHF, service and 8.1% VAT included

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THE GRILL

LE MODERN BURGER 36.00

Swiss beef steak, smoked paprika sauce, grilled bacon
Caramelised onions, Gruyère cheese, salad
Served with homemade fries and green salad

OUR CHEF MORGAN LEFERT'S GOURMET BURGER 46.00

Country bread, shredded duck confit with jus
Smoked duck breast, coleslaw, foie gras sauce
Served with homemade fries and green salad

Matured Swiss rib of beef 16.-/100g

To share... or not (approx. 800-1000g) 2 sauces and 2 side dishes of your choice

SWISS BEEF FILLET (approx. 180g) 49.00

DUCK BREAST (approx. 250/300g) 44.00

GRAND CRU PORK CHOP 38.00

SAUCES

Chimichurri  3.00

Pinot noir sauce 3.00

Honey and spice sauce 3.00

Truffle-flavoured bone marrow juice 6.00

SIDE DISHES

Homemade French fries  6.00

Homemade French fries flavoured with black truffle and grated Parmesan cheese  10.00

Fresh spinach sautéed with garlic  6.00

Sarladaise-style baby potatoes  6.00

Root vegetable fricassee  6.00

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DESSERTS

POACHED PEAR IN RED WINE, CRUNCHY BISCUIT  14.00
Vanilla mousse and flavoured syrup

CRISPY CHOUX PASTRY SAINT-HONORÉ STYLE  15.00
Mascarpone Chantilly cream, salted peanut butter caramel

SPICED PINEAPPLE CONFIT  16.00
Light white chocolate ganache flavoured with tonka bean
Fleur de sel crumble

CHEESES OF THE MOMENT from Maison Dutwille  16.00
Selection of fresh and mature cheeses from the region
Marmalade and dried fruits

FRESH SEASONAL FRUIT & ARTISANAL SORBET 15.00

ICE-CREAM

Coffee, vanille, pistachio, salted caramel, double cream 1 scoop 4.50

SORBETS 2 scoops 9.00

Strawberry, Valais apricot, lemon, lychee, mango, chocolate 3 scoops 12.00

Chocolate sauce | Whipped cream | Chocolate chips | Smarties +3.00

Bon appétit!

FOOD ORIGINS :

Beef, veal, chicken and porc : Switzerland

Duck, foie-gras and oysters : France

Salmon and pollack : Arctic North

 Vegetarian

 VEGAN Vegan

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