SAVEURS DU MOMENT

TIMES GRILL

SINCE 2016

SEASONAL MENU

AUTUMN 2026

@MODERNTIMESHOTEL @MODERN TIMES HOTEL VEVEY

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STARTERS

PÂTÉ EN CROÛTE 19.00
Game stuffing with foie gras and truffle, quince confit with honey spices
Lamb's lettuce and mustard vinaigrette

SMOKED SALMON CARPACCIO 18.00
Citrus-marinated salmon, smoked in-house
Corn relish and Sriracha mayonnaise
Carmine petals and puffed tuile

CARROT AND BUTTERNUT SQUASH SOUP VEGAN 15.00
Coconut milk, dukkah crumble and pumpkin seed oil

PERFECT ORGANIC SWISS EGG 16.00
Emulsion of porcini-boletus mushrooms and mushroom fricassee
Candied chestnuts and hazelnut oil

STARTER OF THE DAY 12.00

Enhance your dish with autumn truffle suppl. 10.00

SALADS

MIXED SALAD OF YOUNG SPROUTS VEGAN 9.00

CAESAR SALAD WITH MARINATED CHICKEN 33.00
Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano
Soft-boiled egg, grilled coppa, balsamic cream

Propositions végétariennes VEGAN Propositions véganes

Prix en CHF, service et TVA 8,1% incluse

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MAIN DISHES

THE VAUDOIS SPIRIT Tart with leeks and caramelised onions, Vaud sausage with IGP cabbage Potato mousseline		32.00
ROASTED CURLY CABBAGE VEGAN Stuffed with mushroom duxelles, pan-fried seasonal vegetables Beluga lentil emulsion		32.00
ROAST COD FILLET IN A CHORIZO CRUST Mushroom fricassee with rice noodles Sorrel sauce, crispy tuile		39.00
TARTARE OF THE WEEK (Limousine beef from Vaud) Homemade fries and mixed salad leaves, mustard vinaigrette		36.00
BRAISED WILD BOAR CHEEK Hunting garnish and grand-veneur sauce		38.00
Enhance your dish with autumn truffle	suppl.	10.00

LE GRILL

LE MODERN BURGER (Limousine beef from Vaud – 150g) Brioche bread, Vacherin Fribourgeois, grilled bacon, caramelised onions Baby leaf salad, mayonnaise with herbs and spices		36.00
VAUD SPARE RIBS MARINATED IN BARBECUE SAUCE AND GRILLED		36.00
SWISS BEEF FILLET	120g 180g	38.00 49.00
AGED SWISS RIB OF BEEF (approx. 1 Kg – 1 or 2 people) 1 sauces and 1 side of your choice And one marrow bone per person		155.00

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THE HUNT

DEER RACK		42.00
ROE DEER SADDLE (minimum 2 people)	per pers.	58.00
MIXED GRILL HUNTING-STYLE (Venison chop, 120g fillet of roe deer, pigeon livers with foie gras)	per pers.	68.00

HOMEMADE SAUCES

Chimichurri VEGAN	3.00
Grand Veneur sauce	3.00
Creamy pepper sauce	3.00
Sorrel sauce	3.00
Porcini mushrooms creamy sauce	6.00

SIDE DISHES

Homemade French fries VEGAN	6.00
Potato purée	6.00
Mushroom fricassee	8.00
Hunting garnish	10.00
Pan-fried seasonal vegetables VEGAN	6.00

FOOD ORIGINS :

Beef: Switzerland
Chicken: France
Pork: Vaud
Game: European Union, Austria
Salmon: Norway
Cod: North-East Atlantic

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DESSERTS

RUM BABA  Light vanilla cream, Granny Smith apples and dark rum-flavoured syrup		16.00
CHOCOLATE AND HAZELNUT ALMOND TARTLET  Chocolate cream, roasted hazelnuts in nougatine, milk chocolate tuile		18.00
CAFÉ GOURMAND 3 mini desserts selected by our Chef		16.00
DESSERT OF THE DAY		12.00
ASSORTMENT OF CHEESES FROM HERE AND ABROAD  A selection of fresh and mature cheeses from here and abroad Quince marmalade		16.00
FRESH SEASONAL FRUIT & ARTISANAL SORBET		15.00
ICE CREAM		
Coffee, vanilla, pistachio, salted caramel, tiramisu, stracciatella	1 scoop	4.50
Double cream	2 scoops	9.00
SORBETS VEGAN	3 scoops	12.00
Apple, pear from Valais, lemon, pineapple, mango, chocolate Strawberry		
Chocolate sauce I Whipped cream I Chocolate chips I Smarties		+3.00

Bon appétit!

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