



## APPETIZERS, SOUPS, AND SALADS

		Appetizers	Main course
◇	Fish-soup <i>served with croutons and aioli sauce</i>	9.50	
◇	Medallion of duck liver "foie gras", <i>shallots compote and toast</i>	22.--	
◇	Rabbit terrine, Butcher's shop "Maillefer" from Lausanne <i>Celery salad, comichons, onions in vinegar</i>	14.50	
◇	Shrimp cocktail with avocado	16.50	
◇	Snails „Mont d'Or“ parsley butter	6 pieces 16.--	
◇	Family Fivaz from Vallorbe	12 pieces 29.--	
◇	Green salad	6.50	
◇	Mixed salad	9.50	
◇	Oysters	6 pieces 23.--	
		12 pieces 40.--	
◇	Sheppard's salad <i>mixed salad, hot goat cheese, croutons, nut oil</i>	16.50	22.50
◇	Salad "Atlantic" <i>mixed salad, smoked and marinated salmon, shrimps, smoked trout</i>	17.50	24.50

## MUSSELS

◇	Marinière: white wine and shallots		
◇	Pirate: crustacean's bisque and cognac		
◇	Indienne: curry, garlic, shallots and white wine		
◇	Marseillaise : Pastis, white wine and fennel		
◇	Poulette: white wine, shallots and cream		
◇	Thaï style : Thaï broth with peppers, red chili, coriander and coconut milk		
◇	Mussels Belgian Style: a big portion of mussels "marinière", <i>French fries, green salad and one white beer</i>		35.--

Each preparation for CHF 28.-- served with French fries

## PERCH

◇	Meunière: butter and lemon		
◇	Fried: tartar sauce		
◇	Caprice: pan fried, banana and almonds		
◇	Vigneronne : pan fried with grapes and walnuts		
◇	Veveysanne: pan fried with shallots and white wine		
◇	Jurassienne: pan fried, morels and cream + CHF 4.--		

Each preparation (150 g) for CHF 38.-- served with green salad, French fries, potatoes or rice

## FISH

◇	Grilled fillet of bass with almonds oil, <i>boiled potatoes, vegetables</i>	39.--
◇	Whitefish fillets from lake Geneva, pan fried, <i>winegrower's sauce boiled potatoes, vegetables</i>	39.--
◇	Bouillabaisse du Pirate <i>anglerfish, bass, prawn, mussels, served with boiled potatoes and rouille sauce</i>	39.--

## MEAT DISHES

◇	"Onglet" French traditional beefsteak grilled "Provence Style", Butcher's shop "Maillefer" from Lausanne, <i>mustard from Sévery, French fries and vegetables</i>	32.--
◇	Roasted pork sausage, <i>French fries and vegetables</i>	31.--
◇	Sliced Chicken forester sauce, <i>rice and vegetables</i>	28.--
◇	Lamb fillet grilled with garlic sauce, <i>French fries and vegetables</i>	38.--
◇	Beefsteak tartar style (150gr), <i>French fries, toast and butter</i>	29.--
◇	Steak from beef tenderloin (200 gr) grilled <i>French fries and garden vegetables</i>	
	with morel sauce	45.--
	with "Café de Paris" home made sauce	42.--

## SAUERKRAUT

◇	Sauerkraut Alsatian style	36.--
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## PASTA & VEGETARIAN CORNER

◇	Penne with scampi and shrimps, <i>flambé with Cognac, Lobstersauce and boletus</i>	28.50
◇	Tomme cheese pan fried, lamb's lettuce, <i>chutney pear ginger, Cumberland sauce</i>	24.--