



Appetizers, Soups and Salads

	Appetizers	Main course
> Fish-soup served with croutons and alob sauce	9.50	
> "Fole gras" medallions of duck liver terrine Served with summer salads, shallots Jam and toast	22.-	
> Rabbit terrine, Butcher's shop "Mallefer" from Lausanne, Celery salad, cornichons, onions in vinegar	14.50	
> Snails „Mont d'Or" parsley butter	6 pieces 16.-	
Family Fivaz from Valorbe	12 pieces 29.-	
> Pan fried frog legs, with little garlic and Pastis	20.-	
> Green salad	6.50	
> Mixed salad	9.50	
> Sheppard's salad, mixed salad, hot goat cheese, croutons, nut oil	16.50	22.50
> Caesar salad, salads, chicken breast, egg, croutons, tomato, parmesan shavings	16.50	22.50
> Salad "Atlantic" smoked salmon, smoked trout, shrimps, croutons, mixed salad with olive oil and lemon	17.50	24.50
> Shrimp cocktail with avocado, mixed salad and calypso sauce	16.50	22.50

Mussels

- > Marinère: white wine, garlic and shallots
- > Pirate: crustaceans bisque, garlic and Cognac
- > Bonne-Femme : mushrooms and celery
- > Poulette: white wine, garlic, shallots and cream
- > Marseillaise: Pastis, white wine and fennel
- > Provençale: basil, olive oil and tomato
- > Thai style : Thai broth with peppers, red chilli, coriander and coconut milk
- > Mussels Belgian Style: a big portion of mussels, French fries, salad and one white beer

Each preparation served with French fries

CHF 28.-

35.-

Perch

- > Meunière: butter and lemon
- > Fried: tartar sauce
- > Caprice: pan fried, banana and almonds
- > Provençale : pan fried with herbs from "Provence"
- > Paysanne: pan fried, mushrooms and cream
- > Jurasienne: pan fried, morels and cream + CHF 5.-
- > Méditerranée: pan fried, vinaigrette sauce with tomatoes and basil

Each preparation (150 g) served with French fries,
potatoes or rice and green salad

CHF 38.-

Fish

- > Whitefish fillets from lake Geneva, pan fried,
winegrower's sauce boiled potatoes, vegetables 39.-
- > Scampls pan fried and flambéed with Cognac, American sauce, garlic and Espelette pepper,
creole rice and market vegetables 40.-
- > Grilled fillet of bass with olive oil and lemon confit, boiled potatoes, vegetables 40.-
- > "Bouillabaisse du Pirate"
angelfish, swordfish, bass, prawn, mussels served with boiled potatoes and raille sauce 39.-
- > Frittura mista, different squid, red mullet, octopus and shrimps French fries and Tatar sauce 37.-
- > Fish sauerkraut, monkfish, bass, shrimps, salmon, boiled potatoes 39.-

Pasta and Vegetarian Corner

- > "Fagottini" pasta stuffed with gorgonzola
gorgonzola sauce, nuts, pear and parmesan 24.50
- > "Spaghetti" with seafood
mussels shrimps, squid, scampi, cuttlefish and octopus, veloute-fish sauce and herbs 28.-

Meat Dishes

- > Beef sirloin steak (250gr), French fries and vegetables 38.-
- "Café de Paris" butter 40.-
- Morels sauce 44.-
- > "Onglet" French traditional beefsteak grilled "Provence Style", Butcher's shop "Mallefer" from Lausanne,
mustard from Sévery, French fries and vegetables 32.-
- > Roasted pork sausage, sauce with onions and red wine, French fries and garden vegetables 32.-
- > Sliced Chicken with green curry sauce and ginger, rice and vegetables 28.-
- > Grilled lamb fillet with garlic sauce, French fries and garden vegetables 38.-
- > Pan fried frog legs, with little garlic and Pastis, rice 31.-

Beefsteak tartar style

- > Beefsteak tartar style (150gr), French fries, toast and salted butter 29.-
- > Beefsteak tartar style "Italian way" (200gr), olive oil, tapenade with black olives, Espelette pepper, herbs,
Parmesan shavings, toast and salted butter, rocket, French fries 35.-