

# Bistro Menu 2015

## Starters

- ❖ Caesar salad with fresh thyme croutons, parmesan and prosciutto
- ❖ Heirloom tomato with grilled Halloumi cheese, frisée, aged balsamic, fresh pesto
- ❖ Baby leaf salad, crisp vegetables, Champagne herb dressing
- ❖ Salad of baby spinach, grilled pears and Gorgonzola, honey glazed pecans
- ❖ Foie gras terrine, port spiced apple chutney, herb salad and Toasted Farmers Bread.  
*Supplement CHF 10*
- ❖ Wild mushroom risotto, parmesan, truffle oil
- ❖ Grilled asparagus, lemon caper dressing, smoked salmon
- ❖ Smoked trout rillettes, toasted country bread, gherkins and pickled onions
- ❖ Crab cakes, small dressed salad, mango salsa  
*Supplement: CHF 5*
- ❖ Ceviche: tiger prawns, scallops, fish, citrus and fresh herbs  
*Supplement :CHF 7*

## Mains

- ❖ Strips of beef Entrecote with wild mushrooms, cream, herbs and grain mustard with fresh Linguini
- ❖ Chicken breast stuffed with mushrooms, herbs and cheese. Fine green beans and garlic infused creamy potatoes.
- ❖ Poached salmon loin, leek tagliatelle, Provencal crushed new potatoes and sauce vierge.
- ❖ Roasted sea bass, fricassee of baby squid, fennel and sun dried tomato, squid ink risotto.  
*Supplement :CHF 7*

- ❖ Rack of lamb, pommes dauphinoise, wild mushrooms and honey roasted carrots. Cappuccino of white beans.  
*Supplement: CHF 5*
- ❖ Slow cooked Entrecote of beef, fondant potato, spinach and herb puree, Yorkshire Pudding, red wine sauce  
*Supplement :CHF 7*
- ❖ Double cut pork chop stuffed with date chutney, wild rice pilaf, apricot, sugar snap peas, creamy grain mustard velouté

## Desserts

- ❖ Apple tarte tatin roasted with star anise, served with toffee sauce and vanilla ice cream.
- ❖ Aged camembert cheese baked in phyllo-pastry, served with a cranberry/orange chutney.
- ❖ Exotic fruit salad served with a champagne and grapefruit granite.
- ❖ White chocolate crème brûlée, macerated raspberries with basil and mint.
- ❖ Warm Chocolate Fondant Cake, pistachio ice cream, caramel powder and cinnamon, scented cherries
- ❖ Flourless Orange Cake, liquid chocolate centre, star anise syrup, Vanilla Ice cream
- ❖ European cheese selection, breads

Two Courses: CHF 59

Three Course: CHF 75

Small hors-d'oeuvre Selection: CHF 10

(see hors-d'oeuvre selection menu)