

SALADS

Salade Maison, vinaigrette	\$8
Lettuce, mesclun, carrots, onions, sprout, vinaigrette	
Salade César	\$12
Romaine salad, croûtons, parmesan shaving, crispy bacon	
With chicken+ \$ 5, with prawns +\$ 7, with smoked salmon +\$ 10	
Salade de bœuf thaïlandaise	\$15
Spicy thai beef salad, coriander, mint, chili, cucumber & shallots	

SOUPS

Potage aux légumes	\$9
Vegetarian soup, carrot, oignon, cabbage, zucchini, parsley	

SANDWICHES*

Jambon beurre	\$9
Simply butter, cooked ham, cornichons, mustard	
Poulet curry	\$12
Chicken, oignon, lettuce, curry mayonnaise	
Le bon cochon	\$12
Slow cooked pork neck, salad, oignon, cornichons tartar sauce	
Geneva/Paris ciabatta	\$12
Ciabatta with air dried beef meat, brie cheese	
Alaska sandwich	\$15
Smoked salmon, horseradish-mayonnaise, oignon, dill, capers	
Steak sandwich	\$18
Beef steak, lettuce, oignon, tomato, mustard	

*All sandwiches will be served with side salad

FRIES

Nature, Paprika, Parmigiano	\$11
Truffle oil	\$12

LES PÂTES, PASTA

Penne arrabbiata	\$19
Penne served with spicy tomato sauce	
Spaghetti aglio, olio & pepperoncini (spicy)	\$16
With prawns +\$ 7	
Spaghetti carbonara, la recette originale	\$19
Spaghetti, olive oil, parmesan, egg, bacon and veal (no cream)	

THE SEA ... LA MER

Truite saumonée aux amandes	\$25
Trout fillet with creamy white wine almond sauce	
Risotto de gambas au saffran	\$29
King prawns saffron risotto	
Filet de Bar chilien	\$38
Chilean sea bass, parsley sauce	

MEAT ... DES PÂTURAGES

Cordon bleu de porc	\$29
Pork loin cordon bleu, french fries, tartar sauce	
Bœuf Bourguignon, la recette de Madame Daurelle	\$35
Slow cooked beef in brown sauce, onion, carrots, crushed potatoes, bacon	
Wiener schnitzel, escalope viennoise	\$28
Breaded veal cutlet, fries, lemon, tartar & ketchup	
Rumpsteak d'agneau en croûte de poivre et bolets	\$32
Lamb rump with black pepper and porcini crust	
Emincé de veau zürichoise et son rösti	\$34
Sliced veal with a creamy mushroom sauce, served with rösti	
Tartare de bœuf, coupé à la minute	\$35
Beef tartar fresh hand cut, served with french fries or toast Please allow 15' for preparation	

FROM THE GRILL

Entrecôte 250gr, Angus Rib Eye	\$34
Filet de bœuf 220gr, beef tenderloin	\$34
T-Bone steak 700gr – for two	\$58

Garnitures, sides dishes

Choice of crushed potatoes, fries, rice, vegetables, salad

Sauces +\$ 5

Beurre maître d'Hôtel, **Herb butter**
Sauce bordelaise, **shallots melted in fresh butter**
Brown jus
Sauce **béarnaise**
Dijonaise, **french mustard creamy sauce**

FONDUES & RACLETTE

Fondue moitié/moitié (price per person)	min 2 pax	\$25
Nature or tomato fondue, half gruyère half vacherin cheese <i>We fly and import our fresh mix of fondue directly from Maître Fromager, Mr Horner in Marsens near Fribourg in Switzerland, the best ever in Singapore</i>		
Fondue Bourguignonne (price per person)	min 2 pax	\$37
Platter of veal & beef cubes to cook on your table Served with tartar, aioli, curry mayonnaise, salad, fries.		
Raclette one serve		\$12
Free flow raclette (price per person)		\$46
<i>Bagne AOC or Combe raclette raw (non pasturised) cheese affinated by our Maître Fromager Mr Horner in Marsens.</i>		

SWISS RÖSTIS

Rösti valaisan	\$19
Served with melting « Combe » raclette cheese	
Blue cheese Rösti	\$19
Topped with a delicious Fourme d'Ambert blue cheese sauce	
Basler Rösti	\$20
Bratwurst, weisswurst and mustard	
Matterhorn rösti, the skiers' favorite	\$20
Topped with cooked ham, « Combe » raclette cheese, fried egg	
Alaska Rösti	\$25
Smoked salmon, sour cream & dill	
Rösti épinards et crevettes	\$24
Topped with prawns, spinach, garlic, chilli	

COLD CUTS & CHEESES

Cheese selection 100gr/150gr	\$25	\$34
Charcuterie - Cold cut selection 100gr/150gr	\$25	\$34
Jamon iberico Bellota 30gr/50gr	\$25	\$40
Parma Ham 100gr/150gr	\$16	\$23
Pork neck platter with tartar sauce and cornichons 150gr		\$14
Assiette valaisanne 250gr		\$55
Mix of cold cuts and cheeses to share		
Duck rilette 100gr		\$15
Pork rilette 100gr		\$15
Salmon rilette 100gr		\$15
Trio de rillettes 150gr		\$21
Mix of pork, duck & salmon rillettes to share		
La planchette de pâtés de campagne, rillettes et saucisson		\$29
Duck rilette, pâté, saucisson platter served with onions & cornichons		

TAPAS « East and West »

VEGETARIAN

Spicy grilled potatoes	\$8
Be carefull it's hot	
Indian potato croquettes	\$8
Served with a mint chutney	
Bruschetta	\$9
Toasted garlic bread topped with fresh tomato and basil	
Tartiflette	\$14
Sliced potatoes baked with Reblochon cheese, garlic	

SEA FOOD

Calamari fritti	\$14
Served with tartar sauce	
Poêlée de crevettes à l'ail	\$15
Pan fried prawns with garlic, chili	
Octopus carpaccio	\$16
Lemon grass, parsley, chili, shallots, olive oil	

THE CARNIVORE

Vietnamese spring rolls	6pces	\$15
Fried « Nem », pork & prawns, original recipe from Hoa		
Escargots au beurre d'ail et à la fine		\$13
Roasted escargots with butter, garlic, parsley		
Grilled sausages with Dijon mustard		\$14
Bratwurst, weisswurst, bio chorizo		
Mid joint chicken wings		\$15
Served with « sambal by the gram »		
Curry lamb samosa		\$16
Served with aïoli		
Wagyu beef cubes 140gr		\$18
Served with Dijon mustard and sea salt		
Wagyu beef carpaccio		\$18
Olive oil, parmesan and garlic		
Satay, choose the mutton or chicken satay	6pces	\$12
Mix satay platter with mutton and chicken	12pces	\$24

DESSERTS

Profiterolles au chocolat

\$15

With vanilla ice-cream and melting chocolate

Fondant au chocolat

\$12

Melting chocolate cake, please allow 15' for preparation

Crème brûlée

\$10

Caramelised cream, spanish style