

Chef Nicolas Patural, his second Meziane Hadjar and their team propose the Summer Menu



LE BARON TAVERNIER

Our team invites you to discover the French gastronomy tradition allied to the flavours of their travels around the world !



Sans gluten / Gluten free



Sans lactose / Lactose free



Végétarien / Vegetarian

Starters

Giant shrimp, gazpacho and black garlic

CHF 34.00

Sea bream gravelax and tartare, red pepers with Martini



CHF 26.00

Beef tail & duck liver, crunchy vegetables and Summer truffle



CHF 22.00

✓ Garden mixed salad



CHF 12.00

Grilled watermelon, tomato, white peach and creamy feta

CHF 18.00

Fish : River and Sea

Perches filets from Lötschberg, French fries, tartare sauce home made
(Includes a green salad as a starter or at the same time as the main dish)
CHF 52.00

Red mullet & Mussels with saffron, roasted tomato and candied fennel



CHF 49.00

Hake filet with chorizo, black olives and chive cream

CHF 46.00

Meat

Lamb chops with chopped parsley, eggplant and celery

CHF 49.00

Roasted Swiss beef pepper crusted, black cherry, duck liver emulsion



CHF 59.00

Breast of pork « Grand Cru » barbecue style, vegetables flower and jalapenos



CHF 46.00

✓ The seasonal vegetarian

Quinoa with Okara & seasonal vegetables CHF 34.00

Menu Lavaux Gourmand

CHF 98.00

Beef tail & duck liver

Grilled watermelon, tomato, white peach

Lamb chops with chopped parsley, eggplant and celery

Cheese plate in option

Apricot trilogy

Menu Prestige

CHF 125.00

Sea bream gravelax and tartare

Red mullet & Mussels with saffron

Roasted Swiss beef pepper crusted,

Cheese plate with 3 kinds

Frozen soufflé

We inform our dear customers, that the menus are only available for the whole table.

Thanks for your understanding.

Menus last order: 1.30 p.m for lunch and 8.30 p.m for dinner

Dessert & Cheese

Cheese plate

3 kinds : CHF 14.00 5 kinds : CHF 20.00

Seasonal fruits sorbet or ice cream plate, home made



CHF 15.00

Frozen soufflé : strawberry & basil soufflé, lime mousse

CHF 18.00

Peach: peach, almonds mousse & madeleine

CHF 17.00

Apricot trilogy : apricots with different textures, mousse and pistachio

CHF 16.00

Tomato: Ice-cold tomato, creamy and candied, vanilled rice pudding

CHF 16.00