

Chef Nicolas Patural, second Chef Meziane Hadjar and their team proposes the Spring Menu



LE BARON TAVERNIER



Gluten free



Lactose free



Vegetarian

Starters

White asparagus from Valais, mimolette cheese and egg mimosa



CHF 23.00

Mackerel « escabèche » style, pickles and fresh parsley



CHF 18.00

Bonito mi-cuit, Nashi pear, wasabi and sesame



CHF 26.00

Mixed garden salad



CHF 12.00

Beef & duck liver, raspberry condiment

CHF 29.00

Fish: River and Sea

Perches filets from Löttschberg, fresh French fries, tartare sauce home made

(Includes a green salad as a starter or at the same time)

CHF 52.00

John Dory's fish filet, green peas, sweet almond and grapefruit



CHF 56.00

Farmed trout from Chamby with sauvage garlic, goats's cheese from Forel and Swiss cereals

CHF 46.00

Swiss Meat

Beef rumsteak, crunchy cheezy potatoes, carrots and truffle juice



CHF 54.00

Poultry « Pattes Noires de Gruyère » cassoulet, crayfish from our lake



CHF 52.00

The Swiss veal, tomato and corn



CHF 56.00

✓ *The Deck vegetarian*



Tofu & polenta with parmesan cheese, green vegetables

CHF 34.00

Menu « Lavaux Gourmand » – CHF 98.00

White asparagus from Valais, mimolette cheese and egg mimosa

Bonito mi-cuit, Nashi pear, wasabi and sesame

Beef rumsteak, crunchy cheezy potatoes, carrots and truffle juice

Refined local cheese (option)

Strawberry cake

Menu « Prestige » – CHF 125.00

Beef & duck liver, raspberry condiment

John Dory's fish filet, green peas, sweet almond and grapefruit

The Swiss veal, tomato and corn

Refined local cheese

Raspberry soufflé

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

Thanks for your understanding.

Menus last order: 1p.m for lunch and 8.30 p.m for dinner

Dessert and Cheese

Refined local cheese plate

3 kinds: CHF 14.00 5 kinds: CHF 20.00

Seasonal fruits sorbets, home made 

CHF 15.00

Raspberry : Raspberry « soufflé » and vanilla icecream

CHF 16.00

Strawberry cake

CHF 18.00

Chocolate sphere for the chocolate lovers : mousse, crumble and sorbet

CHF 18.00

When the grenadin softens the rhubarb . . .

CHF 18.00