

THE TARTARS

Classic Tartar (spicy & pan fried on request)

ground beef (raw), shallot, capers, pickle, chive, mustard, ketchup, egg yolk, Worcestershire sauce, sweet paprika, brandy, fresh **organic** crisps from Pays de Vaud, toasts, salad

30.-



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Fishbone

yellowfin tuna, fennel, avocado, pomegranate, dill, shallots, lime, olive oil, fresh **organic** crisps from Pays de Vaud, toasts, salad

SWEETS

12.-

Floating island on custard, caramel and pistachio

Coconut bubble, caramelized pecans and cocoa nibs

Warm chocolate fondant with Espelette pepper, a scoop of ice cream of your choice please allow 15 min...

Artisanal ice cream and sorbets 1 scoop : 4.50 / 2 scoops : 8.50 / 3 scoops : 12.-

Ice cream : **organic** salted butter caramel, almond, praline rose, rochecoco, marbled vanilla, bulgarian yogurt ice cream with berries

sorbets : **organic** dark chocolate, mango, banana, blueberry, matcha green tea, roasted pineapple



BEVERAGES

Coffee, Espresso, Ristretto, Deca 3.80

Carasso Trieste pure arabica **organic**, fairtrade Max Havelaar

Renversé, Cappuccino, Macchiato 4.50

Chocolate or Ovomaltine 4.50

Coffee or chocolate with whipped cream 5.-

Teas and herbal teas Sirocco **organic** fairtrade 4.20

Orange juice 20 cl 5.-

Opaline juices natural & local (not from concentrate)

apple-raspberry, apple-beetroot, tomato 25 cl 6.-

yellow tomato 25 cl 7.-

Fruit Bubbles Opaline

galanga-lime, ginger-lime, elderberry 33 cl 6.-

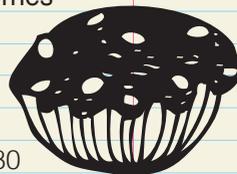
Go Ginger organic 25 cl 6.-

ginger, curcuma & energized water

Urban Kombucha organic & local 25 cl 6.-

green tea-ginger, green tea-peppermint

or lemongrass-hibiscus



THE SMALL BREAKFAST

13.50

one warm beverage, orange juice, bread basket and mini Viennese pastries, butter and home-made jam



THE BIG BREAKFAST

the small breakfast

+ one fresh fruit salad

+ one Sundays' to choose or one sandwich to choose

36.-

THE SUNDAY'S

The Very British

21.-

two fried eggs, bacon, english sausage, baked beans, tomato, mushrooms, cheddar, fresh **organic** crisps from Pays de Vaud

The Very Veggie

20.-

pancake, fried egg, guacamole, roasted tomato, stuffed pepperoni, **organic** pumpkin mash, salad

LES OEUFS

Soft-boiled egg and toasts

4.-

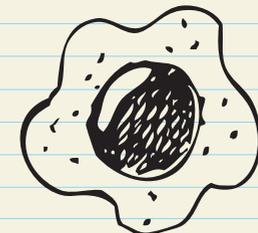
Two fried eggs*

9.-

Omelette or scrambled eggs*

11.-

*served with fresh **organic** crisps from Pays de Vaud



Sides

salad, ham, cheese, avocado, smoked trout,

bacon, mushrooms :

2.-

herbs, tomato, onions :

1.-



SANDWICHES 20.-

served with fresh *organic* crisps from Pays de Vaud and salad

Hell's Kitchen

sandwich loaf club style, chicken breast, tomato, egg, bacon, salad, mayonnaise

Pretty Green

home-made wrap bread, falafels, tomato, onion, cucumber, sucrine salad, guacamole, tzatziki sauce

Cap Nord

sandwich loaf club style, smoked trout, avocado, quark with herbs and lime

BURGERS

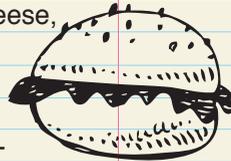
served with fresh *organic* crisps from Pays de Vaud and salad, Gluten-free bread available. Meat cooked medium rare.

T'as où les vignes ? (where the hell do you come from ?) 25.-

home-made bun, beef patty, stewed onions, tomato, raclette cheese, pickles, ham from Valais, salad, mustard and Abricotine sauce

Double Trouble

T'as où les vignes w/ double steak & crisps all you can eat 36.-



THE GOURMAND CORNER

Fresh fruit salad 6.-

Quark with fresh fruit and honey 6.-

French toast (pain perdu) 5.-

choco-pralin, raspberry or cranberry

Tapioca with coconut milk and fresh fruits 8.-

mango, berries, mix of caramelized walnuts and chia seeds

Maple syrup pancakes

and marbled vanilla ice cream 2 pieces 8.-

4 pieces 14.-

Salted Pancakes

2 pieces 7.-

4 pieces 12.-

Sides

salad, ham, cheese, avocado, smoked trout,

bacon, mushrooms : 2.-

herbs, tomato, onions : 1.-

Organic fresh crisps from Pays de Vaud 6.-

BOWLS & SALADS 24.-

Bowl Delhi Motion

potato and chick pea curry, cashew nuts, mushrooms, *organic* pumpkin, fresh cilantro

Bowl Le Jardin de Territet

cold salad of green lentils and spelt with wild mushrooms, local poached duck egg, baby spinach leaves, curcuma emulsion

Bergère Salad

salad, crunchy goat cheese bites with granny smith apple and cranberry jam, crudités, caramelized nuts

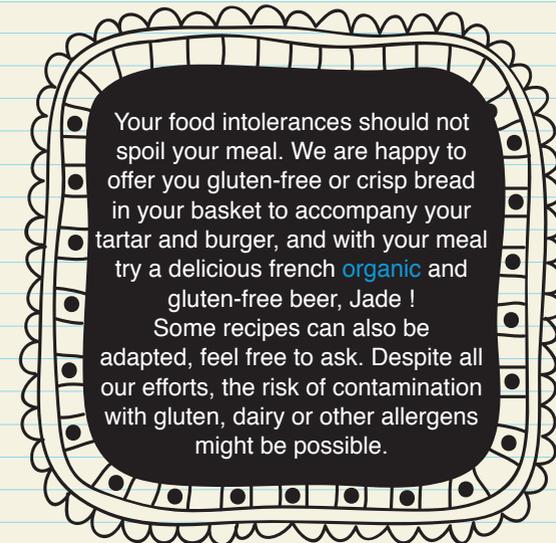


Lézard Salad

salad, ginger-marinated chicken, lemongrass, curry and coconut milk, assortment of fresh fruits, seasonal crudités, fresh cilantro leaves

Health Bells 20.-

fresh fruit salad, baby raw vegetables and guacamole, crudités, mixed caramelized nuts and seeds, orange juice



Your food intolerances should not spoil your meal. We are happy to offer you gluten-free or crisp bread in your basket to accompany your tartar and burger, and with your meal try a delicious french *organic* and gluten-free beer, Jade !
Some recipes can also be adapted, feel free to ask. Despite all our efforts, the risk of contamination with gluten, dairy or other allergens might be possible.

