

MENU



L'OURS MENU

Asparagus terrine with peas and mint guacamole
on salad with pink pepper vinaigrette

&

Young spinach soup and rye bread

&

Pan-fried filet of féra with cucumber
Wild garlic sauce

or

Pork tenderloin with morels sauce
New potatoes and asparagus

&

Cheeseboard with cheeses from here and there

&

Green tee cheesecake and marinated strawberries with elderflower

Menu 76.-

Menu with fish and meat courses 89.-

COLD STARTERS

- Smoked chicken breast with spicy quinoa salad and rhubarb chutney 16.-
- Vully salad with quail legs and breasts with a balsamic vinegar sauce 17.-
- Salmon tartar and wasabi sorbet, rye bread 19.-
- Quail eggs and morels in saffron jelly, wild garlic sauce 15.-
- Green salad in a crunchy basket 9.-
- Asparagus tips and radish with mustard vinaigrette, salad and croutons 14.-
- Beef tartar with toasted stick and fresh horseradish 21.- / 30.-

SOUPS

- Chicken bouillon with vegetables and Gruyère pastry 9.-
- Asparagus cream soup with morels 11.-

HOT STARTERS

- Scallops on asparagus ragout with strawberries and coconut salsa 21.-
- Spring vegetable quiche and wild garlic sauce 15.-
- Burgundy snails (les 6) 14.-
- Risotto with green and white asparagus and "Belper Knolle" cheese 16.- / 24.-
- Homemade pasta with morels, spring onions and radish 18.- / 26.-
- Pan-fried sweetbreads on spinach with egg and herbs 16.-

FISH

- Pan-fried filet of bocca d'oro with lemon butter and radish, wild garlic risotto 42.-
- Filet of whitefish with cashew butter, parsley potatoes and spinach 34.-
- Filets of perch pan fried or meunière, boiled potatoes, rice or French fries 26.- / 35.-
- Filets of perch meunière in white wine sauce, boiled potatoes, rice or French fries 28.- / 37.-
- Pan-fried prawns in red curry (spicy), cherry tomatoes and shallots, rice 38.-
- Poached filet of char with champagne sauce, parmesan risotto and vegetables 37.-

MEAT

- Rabbit stew with tarragon and honey, cubes of polenta and vegetables 38.-
- Filet mignon of beef with morels sauce, fried potatoes and vegetables 49.-
- Calf's head, ravigote sauce 24.-
- Rack of lamb with Espelette pepper, risotto and vegetables 44.-
- Pork tenderloin with wild garlic sauce on asparagus ragout, mashed potatoes 38.-
- Supreme of chicken on vegetable pancake and sauce with rosemary, honey and pepper 34.-

CHEESE

Cheeseboard with cheese from here and there 17.-

DESSERTS

Chocolate tart and ice cream with honey, cardamom and sandalwood 15.-

Rhubarb tiramisu 13.-

Crème brûlée and strawberries marinated with elderflower syrup 13.-

Caramelised plums and cinnamon ice cream 12.-

Biscuit with yogurt, white chocolate and strawberries 14.-

Île flottante and caramel sauce with fleur de sel 13.-

Vino Santo (1 dl, Italian sweet wine) and cantuccini 11.-

L'Ours coffee 12.-

The prices are in Swiss francs and include VAT and services