

## Starters Seasonal

### Roasted Vegetable Consommé

beans wan tan | tarragon

13

### Beetroot Flan

pickled radish | sprouts

14

### Calamaretti

red onion | dill | puff pastry

15

### Boiled Meat

beef broth | root vegetable | horseradish mousse

12



## Classics

### Chèvre Chaud

bacon | port wine

14

### Mixed Leaf Salad

herb croûton | house dressing

9

## Mains Seasonal

### Lamb Blanquette

baked carrot | red chicory | herbs

33

### Veal Rib Eye

croquette | white cabbage | caraway seed

41

### Fish Of The Day (whole fish)

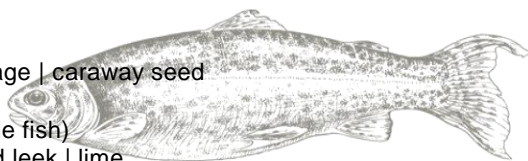
potato pancake | baked leek | lime

39

### Polenta

gorgonzola cheese | poached egg | portulak

26



## Classics

### Malfatti

parsnip purée | season vegetables | almond

27

### Organic Veal Liver

rösti | apple | jus

29

# L i m m a t h o f - S p e c i a l

## **Whole Artichoke**

vegetable mash | dijon sauce

23



# D e s s e r t

## **Vacherin Fribourgeois AOC**

celery | hazelnut

11

## **White Chocolate Tartelette**

pineapple | coriander | honey jelly

15

## **Date Cake**

dehydrated tomato | yoghurt icecream

13

## **Moelleux au Chocolat**

gingerbread icecream | maple sirup biscuits

12

## **Café Gourmand**

coffee or espresso | dessert variation

10