

Menu

1

• STARTER •

Leek with ravigote vinaigrette, soft-boiled egg and Gruyère shavings

• MAIN •

*Oven-confited pork roast and
rosemary meat jus*

*Potato gratin and seasonal
vegetable medley*

• DESSERT •

Tart of the day

CHF 29.-

INFORMATION & RESERVATIONS

fetedelatulipe@traiteurdelacote.ch

Menu

2

• STARTER •

*Lake Geneva whitefish rillettes with citrus, grilled
country bread and butter*

• MAIN •

*Slow-cooked turkey roast with herbs, mustard seed
sauce from Moulin de Sévery*

*Potato rösti and
seasonal vegetable fricassee*

• DESSERT •

Seasonal fruit crumble

CHF 29.-

INFORMATION & RESERVATIONS

fetedelatulipe@traiteurdelacote.ch

Menu

3

• STARTER •

*Homemade pâté en croûte and variation of
crunchy pickled vegetables*

• MAIN •

*Swiss poultry fricassee with mushrooms and
herb meat jus*

Baby potatoes and market vegetables

• DESSERT •

Thin apple tart with vanilla cream

CHF 35.-

INFORMATION & RESERVATIONS

fetedelatulipe@traiteurdelacote.ch

Menu

4

• STARTER •

*Grisons air-dried beef carpaccio,
Tête de Moine rosettes and
meat jus vinaigrette*

• MAIN •

*Pan-fried salmon trout fillet meunière
and tarragon beurre blanc*

Mashed potatoes and leafy vegetable medley

• DESSERT •

Meringue and Gruyère double cream

CHF 39.-

INFORMATION & RESERVATIONS

fetedelatulipe@traiteurdelacote.ch