

Cheese

Plate of cheese from « Tyrode de L'Auberson » 14.00

Sweet Homemade

Roasted pineapple and rhum-coconut mousse
In a Piña colada way 14.00

Strawberry and rhubarb tartelette
And double cream from "Gruyère" 14.00

Grapefruit sorbet with prosecco 14.00

Gourmet coffee* 15.00

Ask the Ice cream « Movenpick* menu

Please inform the « Maître d'Hotel » of your food allergy

Master Baker of « Sainte-Croix » makes the bread.



«The dishes offered on this map and which are not indicated by an asterisk (*are entirely elaborated on site from raw products and traditional kitchen products according to the criteria of the label) « Fait Maison » established by the Fédération romande des consommateurs (FRC), Gastro Suisse, la Semaine du Goût et Slow Food ».

« The asterisk* means that the dish does not meet the requirements of the label « Fait Maison ».

TVA 7.7% and service included

Boas Experience

Starters

Green salad 7.00

Mixed salad with roasted seeds 12.00

(CH) Smoked perch fillet served on garden vegetables tartar
Seasonal salad, exotic dressing 22.00

Asparagus, mimosa eggs with Parma ham
Polar bread and salad 19.00

(CH) Traditional beef steak tartar*
Served with toast, green salad 29.00/36.00

Green asparagus creamy soup, parmigiana
Aromatic herbs oil 16.00

(FR) Foie gras with smoked duck breast, "Gamaret passerillé" jelly
Balsamic vinegar pearl, red pepper brioche 24.00

Vegetarian dishes and Vegan

Potatoes as a rose, vegetable tian «à la provençale» 35.00

Crispy polenta cake, green pea creamy sauce,
Skewer and julienned vegetables 32.00

For the children...

(Served with vegetables and fries)

Perch fillet* «à la Meunière» 100g 20.00

Chicken nuggets* 14.00

Beef Fillet* from the region 26.00

Noodles «à la Napolitaine» 10.00

Boas Experience

Fishes

(CH)	Perch fillets* Loë. (Valais)	
	-A la Meunière, tartar sauce	42.00
	-A la Jurassienne (morel sauce)	49.00
	-A la printannière (Green asparagus and morels)	52.00
(CH)	Trout* from our fishpond, about 330g (Chamby - Vaud)	
	-A la Meunière	42.00
	-Au bleu	42.00
	-A la Jurassienne (morel sauce)	48.00
	-Au Vin Jaune du Jura	48.00
(VIET)	Grilled black tiger with mango and passion fruit Carrot creamy sauce and julienned vegetables	42.00
(ALT)	Mullet fillets flambé in Absinth Served with a fish soup	38.00

Meat

(CH)	Le Papet Vaudois : leek and potatoes, cabbage sausages	28.00
(CH)	Beef fillet* de chez Naef St-Croix	
	- Butter « Café de Paris »	48.00
	- Morel Sauce	54.00
(EG)	Lamb fillet mignon with bear's garlic	42.00
(FR)	Maize chicken ballotine stuffed with sérac (local cheese) Caramelized apple	40.00
(SP)	Pata negra cheeks stewed with chanterelles	38.00

Our dishes are accompanied seasonal vegetables; we propose you choose your starchy food: Noodles, Basmati rice, stewed potatoes, Fries

Origin : CH : Suisse, FR : France, VIET : Vietnam,
CA : Canada, SP : Spain, Atl : Atlantic

Menu terroir

Smoked perch fillet served on garden vegetables tartar
Seasonal salad, passion fruit dressing



Maize chicken ballotine stuffed with sérac, caramelized apple
Bear's garlic risotto, spring vegetables



Strawberry and rhubarb tartelette
And double cream from "Gruyère"
58.00

Menu « hôtel historique »

Foie gras with smoked duck breast, "Gamaret passerillé" jelly
Balsamic vinegar pearl, red pepper brioche



Grilled black tiger with mango and passion fruit
Carrot creamy sauce and julienned vegetables



Beef fillet as a "Wellington"
Green asparagus and mushroom potatoes



Roasted pineapple and rhum-coconut mousse
In a Piña colada way

Full Menu: 94.00

Menu with a starter: 82.00

Wine waiter selection

3 glasses of wine in agreement: CHF 21.00

4 glasses of wine in agreement: CHF 28.00

*** In case of modification of our menus, we apply a supplement