

## Cheese

Selection of cheeses from Tyrode in l'Auberson 15.00  
And their side dishes

## Desserts

Raisinée, red fruit and Gruyère cream tartlet 12.00  
Honey and almond crisp with Valais apricot sorbet 12.00  
Gourmet plate 12.00  
Coffee and delicacies\* 15.00

Our « Movenpick » ice cream menu available upon request

We will be happy to provide you with detailed informations on the possible presence of Allergens in our dishes and menus.

Our bread is made by local artisan bakers in Sainte Croix (5km)



\* The dishes on this menu that are not marked with an asterix(\*) are prepared entirely on site using raw ingredients and traditional xooking methods in accordance with the criteria of the label « Fait Maison » (Home-made)

100% Swiss, the « Loë » perch is reared in pure mountain water and is free from drugs and antibiotics.

The list of allergens is available on request. Please ask a member of the staff.

TVA 7.7% and service included

Boas Experience

## Starters

Green salad 7.00  
Mixed salad 12.00/21.00

(CH) Escalivade of sun vegetables, quenelle of serac with basil  
Toast of focaccia with olives and rosemary 15.00

(CH) Two ways of tomato, strawberry and mozzarella verrine 18.00

(CH) Paella-style Arancini, pan-fried fennel, clam juice 14.00

(CH) Swiss Beef Tartare (110g) 28.00  
Seasonal salad and toasted village bread (220g) 38.00

(CH) Snails from Mont d'Or, Vallorbe (6 or 12 pieces) 16.00/26.00

## Vegetarian and vegan dishes

Roast aubergine, bulgur and feta cheese, sour cream 28.00

Rondini courgette stuffed with fine ratatouille, crispy polenta 34.00

## For under - 12s...

(Served with vegetables and french fries)

(CH) Perch fillets from Loë (Valais) Meunière 100g 22.00

(CH) Chicken Nuggets\* 14.00

(CH) Local fillet of beef 26.00

(CH) Neapolitan noodles 10.00

« An asterix (\*) means that the dish does not meet the criteria for the « home-made label ».

Boas Experience

## Fishes

(CH)	Perch fillets « Loë »	
	-Meunière, (tartar sauce)	42.00
	-À la Jurassienne (morel sauce)	49.00
(CH)	Trout from our fishpond, about, environ 330g (Chamby - Vaud)	
	-Meunière	42.00
	-Au bleu (poached in a short broth)	42.00
	-À la Jurassienne (Morel sauce)	49.00
	-Jura Vin Jaune (Yellow Wine)	49.00
(VIET)	Skewer of giant Black Tiger marinated in chermula sauce curry coco	41.00
(NOR)	Poached Cod medallions, American tarragon sauce	42.00

## Meats

(CH)	Le Papet Vaudois	28.00
(CH)	Fillet of local beef (Boucherie Naef)	
	- Nature	44.00
	- Café de Paris butter	46.00
	- À la Jurassienne (Morel sauce)	52.00
(FR)	Ballotine of Chicken with cured ham, Gruyère cheese, tomato pesto and basil, Voronoff sauce	36.00
(FR)	Leg of Rabbit with sage, spring onions and brown mushrooms	34.00
(CH)	Grilled Veal entrecôte with lemon thyme sauce	46.00
(CH)	Beef tartare with cognac, seasonal salad Village bread, toast, chips (220g)	38.00

Our dishes are served with served with seasonal vegetables, and you can choose your own  
starch : Noodles, basmati rice, potatoes, French fries/chips.\*

Origin : CH : Suisse, FR : France, NOR : Norge, VIET : Vietnam

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## Menu Terroir

Escalivade of sun vegetables, quenelle of serac with basil, focaccia toast  
with olives and rosemary

Chicken ballotine with cured Ham, Gruyère cheese, pesto  
tomato and basil, Voronoff sauce  
Crispy polenta

Raisinée, red fruit and Gruyère cream tartlet

58.00

## History menu

Two ways of tomato, strawberry and mozzarella verrine

Poached Cod medallions, American tarragon sauce

Land and Sea of Veal, giant Prawns with lemon thyme  
Stuffed rondini courgette  
Arancini paella style

Selection of cheeses from Tyrode in l'Auberson

Or

Honey and almond crisp with Valais apricot sorbet

Menu : 98.00

Menu with one starter : 86.00

## The sommelier's selection

3 glasses of wine to match : 26.00

4 matching glasses of wine : 34.00

A supplement will be charges for any changes to menus.

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