

Cheese

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

Desserts

Pistachio tartlet with raspberry cream, 12.00
Eclats d'Amandine of Sainte Croix

Coconut milk and chocolate Panna cotta, 12.00
Passion fruits sorbet

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 cooking 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.

Boas Experience

Starters

Green salad 7.00

Mixed salad 12.00/21.00

(CH) Pistou soup with bear's garlic 16.00/26.00

(CH) Paris Brest with avocado mousse and smoked Trout 18.00
Seasonal salad

(CH) Polar bread with serac and Valaisan bacon, grilled asparagus, 16.00
Gratin with Parmesan cheese

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

Vol au vent rosti with asparagus and morels 24.00/42.00

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

Vegetarian and vegan dishes

Grilled veggie steak* with virgin sauce, 36.00
Mashed potatoes with spring onions and seasonal vegetables

Crispy rösti cake, (potato dish), 32.00
Creamy peas and spring vegetables

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
(SK)	Swordfish steak with herb oil and pistachios	49.00
(CH)	Arctic Char fillet with almonds and wild garlic	44.00
	Onion cream and grilled Boutefas	

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
(CH)	Beef involtini with aged Gruyère and sun-dried tomatoes, with truffle and Pinot noir sauce	38.00
(HU)	Rabbit fillets with wild garlic and old-fashioned mustard sauce	36.00
(IE)	Rack of Lamb in a herb crust, hearty juice	42.00

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

Origin : CH : Suisse, FR : France, USA : SK : Sri Lanka, HU : Hungary

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Boas Experience

Menu Terroir

Polar bread with serac and Valaisan bacon, grilled asparagus,
Gratin with Parmesan cheese

Beef involtini with aged Gruyère and sun-dried tomatoes,
with truffle and Pinot noir sauce
Mashed potatoes with spring onions and spring vegetables

Pistachio tartlet with raspberry cream,
Eclats d'Amandine of Sainte Croix

58.00

History menu

Paris Brest with avocado mousse and smoked Trout
Seasonal salad

Pistou soup with bear's garlic

Fillet of beef with morel mushroom sauce
Millefeuille of röstis, creamy peas and green asparagus

Selection of cheeses from Tyrode in l'Auberson
Or

Coconut milk and chocolate Panna cotta,
Passion fruits 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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Boas Experience