

STARTERS

	<u>As a starter</u> CHF	<u>As a main course</u> CHF
Local mixed tender leaf salad with herbs	8.-	
Mixed seasonal salad with fresh garden herbs	14.-	
Pochouse (<i>fresh-water fish soup</i>), rouille sauce, croutons	14.-	
Green gazpacho, tomato sorbet with crackers	15.-	
Locally reared veal tartare with blackcurrant pepper, coriander & lime	22.-	40.-
Duo of tomatoes & smoked sérac cheese, with wild garlic pesto	20.-	34.-
Summer buckwheat salad from the Salagnon estate with camelina oil & seeds, house-marinated Alaskan salmon	22.-	39.-

MAIN DISHES

Lamb shank braised in thyme & honey <i>Freshly made French fries, ratatouille</i>	NZ	42.-
Grilled "Viande de nos Monts" prime rib steak, rocket & rebibes de Sbrinz cheese <i>Freshly made French fries, ratatouille</i>	CH	55.-
Grilled Tomahawk pork chop, chimichurri sauce <i>Freshly made French fries, ratatouille</i>	CH	38.-
Beef Carpaccio in shallot vinegar marinade, with crunchy vegetables, <i>freshly made French fries</i>	CH	33.-
Asian-style Vitello Tonnato (veal), pickles, <i>freshly made French fries</i>	CH	34.-
Roast beef served cold, tartare sauce, pickled onions, <i>freshly made French fries</i>	CH	32.-

SPECIALITIES OF THE AUBERGE

Perch fillets meunière or with almonds * fresh from Lake Geneva, freshly farmed or freshly imported (* as per catch of the day) <i>Mixed tender leaf salad, French fries or steamed potatoes, tartare sauce</i>	180 g.	CH, F, EU	From 41.- to 45.-
Hand-cut "Viande de nos Monts" steak tartare, Toasted bread and butter <i>additional serving of French fries</i>	150 g.	CH	32.- 5.-

KIDS CORNER

Chicken nuggets, <i>French fries and green salad</i>	16.-
Perch fillets meunière, <i>French fries and green salad</i>	16.-
House steak tartare, <i>French fries</i>	21.-

Served with a cordial, lemonade or iced tea 2dl

VAT 8.1 % included

ON EST PAS SORTI DE L'AUBERGE

AUBERGEGRANDVAUX.CH

We are at your disposal for detailed information on the possible presence of allergens in our dishes (gluten, lactose, peanuts, etc.)

BOTTLED WINES OF THE MOMENT

				1 dl	2 dl	3 dl	5 dl
White wine							
• Calamin "Grand Cru" "Le Petit Versailles" Les Frères Dubois, Cully	2023	Btl. 47.-		7.20	14.40	21.60	36.00
• Sauvignon Blanc Cave de l'Abbatiale, Aran	2023	Btl. 48.-		7.30	14.60	21.90	36.50
Red wine							
• Pierre Noire Ass. Pinot noir, Dioline noire Cave Duboux, Grandvaux	2022	Btl. 43.-		6.70	13.40	20.10	33.50
Rosé							
• Œil de perdrix, Epesses J.P et B. Duflon, Grandvaux	2023	Btl 43.-		6.70	13.40	20.10	33.50
Sparkling rosé							
• Plaisir d'été Union Vinicole, Cully		Btl. 46.-		7.60			

VAT 8.1 % included