

LE LYRIQUE

DEPUIS 1881

AUTUMN MENU



ESSENTIAL

THE «L» BURGER | COUNTRY POTATOES

Eggs, lettuce, tomato, pickles, bacon, BBQ sauce and artisan bread

33.-

TATIN OF FIGS | WITH CARAMEL

24-month Parma ham

31.-


BEEF TARTARE | FRIES

Pickled vegetables, cebettes, Meaux mustard, egg yolk and garden herbs

  26.- / 41.-

SCOTTISH SALMON TARTARE DUO | FRIES

Yoghurt and lime sucrine

 26.- / 38.-

CLUB SANDWICH | FRIES

Swiss poultry breast, crispy bacon, organic egg, mayonnaise and fine sucrine

30.-

VEAL PÂTÉ EN CROûTE | WITH PISTACHIOS

Saladine of rampon with truffles and mustard mayonnaise

28.-

PAN-FRIED FOIE GRAS ESCALOPE | WITH TONKA BEANS

Rampon salad with red fruits and five spices biscuit

32.-

COLD ROAST BEEF | SHERRY JELLY

Vegetable with vinegar and tartar sauce

 42.-

STARTERS

WOOD-FIRED BEETROOT VEILS

Compressed leeks with herbs, celery and tofu

  24.-

SIMMEN VALLEY VEAL CARPACCIO

Mushrooms, grape and walnut vinaigrette

  28.- / 44.-

PUMPKIN CAPPUCINO | WITH CURRY AND GINGER

Flute of Gruyère cheese

 18.-

CAESAR SALAD | CHICKEN

Organic egg, lettuce, anchovies, swiss chicken, croutons, crispy bacon and 24-months parmesan

19.- / 27.-

CAESAR SALAD | SMOKED SALMON

Organic egg, lettuce, dill, anchovies, salmon strips, croutons and 24-months parmesan

19.- / 27.-

GARDEN SALAD

Tender saladine leaves, thin strips of crunchy vegetables and fruits from the market

   14.- / 20.-

GOAT CHEESE | ON TOAST

Autumn salad with pomegranates and sesame

 27.-

PRIMI PIATTI


AGNOLOTTI | WITH AGED PARMESAN AND ROASTED CEPS

Chervil velouté and sour cream

 32.-


RISOTTO | WITH GORGONZOLA CHEESE AND PEARS

Piedmont hazelnut crumble and smoked bacon

 24.- / 31.-

GRAN GNOCCHI | A LA NORMA

Aubergines and tomato duo. Pecorino di Pienza

 24.- / 30.-

HUNTER'S PAPPARDELLE

Wild boar ragout and blueberries

 26.- / 32.-

CAPPELLETTI | WITH 24 MONTHS PARMA HAM

Double chicken broth with lemongrass

28.-

 lactose free  vegan  vegetarian  gluten free

FISH

PERCH FILLETS FRESH FROM THE LAKE Gilded in sparkling butter, lemon parsley, a drop of Dézaley, fries and tartar sauce	 52.-
ROAST SEA BASS FILLET CRETAN STYLE Grilled vegetables, candied lemon, oregano and grenailles potatoes	 44.-
MONKFISH TOWNEDOS SMOKED BACON Piperade, fine herbs and hearty mustard jus	 44.-
ITALIAN MUSSELS BRUSCHETTA WITH EVO OIL Black mussels, tomatoes, white wine, freshly ground pepper, garlic and fresh parsley	32.-
<i>Extra garnish potato, steamed rice or vegetables of the moment</i>	6.-

MEAT

GRILLED ANGUS STEAK FRIES Beurre café de Paris and seasonal vegetables	 54.-
MILANESE ESCALOPE FRIES Breaded grissini, crushed tomatoes and wild rocket	 46.-
PORK KNUCKLE CANDIED IN AMBER BEER Sauerkraut and steamed potatoes	 46.-
ROAST HALF-COCKEREL FRIES Mustard juice and grilled vegetables	  42.-
VENISON SADDLE FOR TWO PEOPLE MINIMUM Baden-Baden style, spatzli, traditional garnish and Grand Veneur sauce	48.- / PERS
<i>Extra garnish potato, steamed rice or vegetables of the moment</i>	6.-

SWEETNESS

PANNA COTTA RASPBERRY Spoonfed dessert with our citrus raspberry coulis	12.-
CHOCOLATE MOUSSE Gruyère crème fraîche, and 65% Ivory Coast chocolate	12.-
TIRAMISÙ ITALIAN ESPRESSO Creamy mascarpone, and Piedmont savoiardi	14.-
CAFÉ GOURMAND 4 seasonal delicacies	14.-
RED FRUITS CUP Fresh forest red berries	  14.-
CRÈME BRÛLÉE Sweet crunch with exotic flavours	12.-
TRADITIONAL ÎLE FLOTTANTE Homemade custard, cloud of meringue and caramel	12.-
ARTISANAL ICE CREAM SELECTION	THE SCOOP 4.50.-
CHEESE TROLLEY OF THE MOMENT Served in the hall, bread with beggar's fruit	18.- / 29.-

Dear guests, on request, our waiters will be happy to tell you which ingredients in our dishes are likely to cause allergies or intolerances.

VAT, 7,7% included, prices in swiss francs

Origins

Beef : Italy, Switzerland | Veal : Switzerland | Chicken : Switzerland, France | Deer: France, Austria | Wild boar: France, Austria | Salmon : Scotland | Perch : Lake Geneva | Sea Bass : France, Italy | Monkfish : France, Italy | Mussels : Italy |

 lactose free  vegan  vegetarian  gluten free



Dear guests, on request, our waiters will be happy to tell you which ingredients in our dishes are likely to cause allergies or intolerances.

VAT, 7,7% included, prices in swiss francs

Origins

Beef : Italy, Switzerland | Veal : Switzerland | Chicken : Switzerland, France | Deer: France, Austria |
Wild boar: France, Austria | Salmon : Scotland | Perch : Lake Geneva | Sea Bass : France, Italy |
Monkfish : France, Italy | Mussels : Italy |

 lactose free  vegan  vegetarian  gluten free