

# LA BRASSERIE DU ROYAL

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PAR  
*Marc Haerberlin*

## THE SPRING

« This menu offers you a generous cuisine made with simplicity. It highlights the products of the Swiss terroir, in order to showcase the work of all the excellent local producers as well as adding a touch of my Alsace home.

The spring is always a fresh of breath air for our culinary artists. The sun shines, flowers blossom, new senses and colours are brought to our palettes.

I wish you a beautiful discovery of our new culinary delights.

Bon appétit ! »

Marc Haerberlin

## THE APERITIF CHF

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Cured ham from the Valais region 23  
dried fruit chutney

## THE STARTERS CHF

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The perfect florentine egg 29  
tetragon

Foie gras «H» 33  
dried fruit chutney, kougelhopf

Grilled aubergine 24  
pommegrenate, smoked tofu and pecan nuts

The «pâté» in a crust «4 meats» 28  
pickled vegetables

White asparagus 32/64  
cured ham from the Valais region, capers ice cream, gribiche condiment

Calf's foot and gambas tartar 26  
medjool dressing and ginger broth

## THE « NATURE » DISHES CHF

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Spring picking 28  
raw and cooked with undergrowth flavours

Morrels tagliorini 36  
yellow wine cream

All prices in CHF, service and VAT included.

Parking offered to our guest, do not hesitate to ask for your ticket

Origin of meats: beef, Switzerland, Ireland

Veal, poultry, porc and lamb : Switzerland, France, New-Zealand

Seafood : Canada, France, Norway

## THE FISH AND CRUSTACEANS

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CHF

<b>The scallop mousseline</b> by Marc Haerberlin	41
<b>Candied cod</b> vegetable minestrone	39
<b>Sole Meunière “petit bateau” for two people</b> including one side dish of your choice	58 per person

## THE MEAT DISHES

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CHF

<b>Supreme of slowly cooked chicken</b> gnocchi potatoes and pan-seared mushrooms	39
<b>The «papet vaudois» Marc Haerberlin style</b> (30 minutes cooking) cabbage sausage from «La Boucherie de Cour», alsacian horseradish	33
<b>Veal sweetbreads</b> asparagus, morells and citrus salt	55
<b>Beef tartare</b> toasted bread and French fries	36
<b>Veal liver pan-sautéed</b> includes your choice of one side dish and one sauce	42

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## FROM OUR AGED MEAT VITRINE

CHF

The meats are carefully selected by our Executive Chef Julien Krauss.

All are aged, on the bone, for a minimum of three weeks.

<b>Beef tenderloin</b> aged three weeks	180gr	63
<b>Beef prime rib</b> aged four weeks	2 pers, 750g	65 per person
<b>Veal prime flank</b> rare and tasty (2 pieces per veal)	180gr	42
<b>Angus beef tomahawk</b> aged six weeks	2 pers, 800g	80 per person
<b>Angus beef Rib-Eye</b> aged four weeks	300gr	66

includes your choice of one side dish and one sauce

### EXTRA SIDE DISH 6

- French fries
- Potato purée
- Spätzle
- Vegetables casserole (additional CHF 4)
- Roasted potatoes, herb sour cream

### EXTRA SAUCES 4

- Béarnaise
- Port wine
- Pepper
- «H» butter
- Morrel sauce (additional CHF 6)

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## OUR CHEESE OF THE MOMENT

CHF

Mixed selection of Gruyère by «Pierrot»  
choice of jam

19

## DESSERTS

CHF

Café gourmand of the moment  
coffee or tea with a selection of desserts

19

Aged rum Baba  
whipped cream with Bourbon vanilla

16

Vanilla and chocolate Black Forest  
cherry sherbet

18

La pêche « Haeberlin »  
candied peach, Champagne zabaione, pistachio ice-cream

18

The apple «tatin» tart  
double cream from «La Gruyère»

16

The Pastry of the day

12

Selection of homemade seasonal sorbets  
nature  
with alcohol

12

20

## THE CHILDREN'S CORNER UNTIL 12 YEARS

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CHF

Chicken breast French fries	28
Filet of cod mashed potatoes	28
Vanilla ice cream Smarties	5

### MENU CREATED BY MARC HAEBERLIN

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Cuisine Chef	Maxime Pale
Pastry Chef	Laurent Schmitt
Restaurant Manager	Pierre Collet
Head Sommelier	Sarah Pagès

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