

LA BRASSERIE DU ROYAL

PAR
Marc Haebelin

THE TRUFFLE

GOURMET AND AUTHENTIC EMOTIONS

TO SHARE

CHF

Cured ham from the Valais region 19
dried fruit chutney

Baeri caviar 10gr / 30gr 42 / 125
blinis and sour cream

STARTERS

CHF

Vegetal spring rolls 20
asian flavoured broth

Celery root 18
apple, seasonal berries, horseradish

The duck egg from Mister Eddy 29
black truffle, spinach

Artichoke soup, black truffle foam 16
foie gras shavings and bitter cacao

Foie gras «H» 31
dried fruit chutney, kougelhopf

The Royal «pâté» 25
pickled vegetables

Scallops carpaccio 29
kumquats marmelade with vanilla, black truffle

Steamed razor shell 28
mango, ginger and combawa

Black Périgord truffle supplement 3 grams 15

On request our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or food intolerances. All prices are in Chf, service and VAT included.

Parking is offered to guests of the Brasserie, do not hesitate to ask for your ticket.

Origin of meat: Beef : Switzerland, Ireland. Veal, poultry, pork : Switzerland, France.

Goose : Hungary. Veison : Austria, Germany.

Artic charr : Ireland, Switzerland. Sole : Atlantic. Rozor shell : Atlantic ocean. Scallops : America.

« NATURE » DISH CHF

Black truffle risotto 42
artichoke crisps

FISHES CHF

Artic charr 39
burnt leeks, hollandaise sauce

Roasted brill 54
braised endives, truffle juice

Dover sole «petit bateau» to share 58 per person
including one side dish of your choice

MEATS CHF

Chicken supreme and cannelloni 38
cauliflower cream, Périgord sauce

The veal shop, 300gr 60
including one side dish and the sauce of your choice

Pan sauteed veal liver 43
including one side dish and the sauce of your choice

Veal sweetbreads pan-seared 39
roasted salsify, Piedmont hazelnuts, Périgord sauce

Beef tartare (150gr) 36
toasted bread and French fries

The «papet vaudois» Marc Haerberlin style (30 minutes cooking) 33
cabbage sausage from the «Cour butchery»,
alsacian horseradish

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FROM OUR AGED MEAT VITRINE

CHF

Our meats are carefully selected by our
Executive Chef Sébastien Cassagnol.

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

Veal prime flank 180gr 42
rare and tasty

Beef tenderloin 180gr 63
aged three weeks

Beef prime rib to share «2 pers» 750g 65 per person
aged four weeks

includes one side dish and sauce of your choice

SIDE DISH

French fries
Mashed potatoes
Spätzle
Vegetables
Small salad

SAUCES

Béarnaise
Périgeux (additional CHF 10)
Pepper
Port
«H» butter

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MONSIEUR MARC'S MENU

CHF 80

Foie gras «H»
dried fruit chutney, kougelhopf

or

The duck egg from Mister Eddy
black truffle, spinach

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Artic charr
burnt leeks, hollandaise sauce

or

Veal sweetbreads pan-seared
roasted salsify, Piedmont hazelnuts, Périgord sauce

-

Selection of our pastries
«Grand cru» chocolate tart and fresh truffle, supplement CHF 12.-

TRUFFLE MENU

CHF 95

Scallops carpaccio
kumquats marmalade with vanilla, black truffle

-

Roasted brill
braised endives, truffle juice

-

«Grand cru» chocolate tart and fresh truffle
home made black truffle ice cream

WINE PAIRING 3 wines to pair

32

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OUR CHEESE OF THE MOMENT

CHF

Cheeseboard from our region
season dried fruit chutney

15 / 25

DESSERTS

CHF

Tarte tatin

12

Paris-Brest with hazelnuts

12

Lemon meringue tart

12

Vanilla Millefeuille

12

Fresh fruit salad

12

Le café gourmand

coffee or tea with a selection of 3 desserts

19

«Grand cru» chocolate tart and fresh truffle
home made black truffle ice cream

24

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THE CHILDREN'S CORNER UNTIL 12 YEARS CHF

Chicken breast 28
including one side dish of your choice

Artic charr 28
including one side dish of your choice

Selection of ice-cream and sorbets 5 per scoop

MENU CREATED BY MARC HAEBERLIN

Brasserie Chef

Pastry Chef

Restaurant manager

Maxime Pale

Laurent Schmitt

Thibault Troussard

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