

# M E N U

## S T A R T E R S

Seasonal green salad with mustard & lemon vinaigrette	9.5
Gitan salad with olive oil & Aceto Balsamico	15
Field salad with roasted goats cheese and bacon	17.5
Homemade duck liver terrine with quince chutney	25
Beef carpaccio filled with rucola & dried tomatoes	22
Duo of char fish: tartar & poached in olive oil	19

## W A R M S T A R T E R S

Tomato soup with gin & basil espuma	10.5
Sauerkraut & chilli soup with a salmon cube	16
Raviolis filled with veal cheeks on parsley puree	19
Wasabi tiger prawns with sweet & sour belly of pork	24

## S T A R T E R S O R M A I N C O U R S E S

½ port

Spaghetti aglio, olio, peperoncino & rucola	16	24
Gambas Gitan	22	39.5
Snails with garlic butter	16	29

## F R O M   T H E   G R I L L

Fresh fish of the day		market price
Tiger prawns with lime & ginger butter		39.5
Veal escalope with butter & lemon		35
Fresh chicken with tarragon	45 minutes - 2 people	p.p. 38
Lamb fillets with herbs		39
Rack of lamb with herbs	min. 2 people	p.p. 44.5
Gitan beef skewer		38.5
Entrecôte steak with herb butter	180 g	39
Fillet of beef with herb butter	120 g	38
	180 g	48

To accompany the above we serve a daily vegetable & potato gratin

Veal: Swiss Beef: South America / Ireland Lamb: New Zealand Chicken: Swiss

## D E S S E R T S

Apple crumble with sour cream ice cream (15 min)	13
Tiramisu with blueberries & white coffee ice cream	14
Black & white chocolate mousse	13
Crème Brulée with cacao beans	14
Warm chocolat cake with blood orange sorbet (15 min)	17
Plum sorbet	13
Variety of homemade ice creams	10
Selection of cheese with fig mustard	15

To accompany our desserts we suggest:

Mitis, Amigne de Vétroz, Germanier Balavaud	5 cl	9.5
Port Graham's fine tawny	5 cl	7
late bottle vintage	5 cl	10
tawny 20 years	5 cl	14