



THE TEAM
OFFERS YOU ITS
SUMMER MENU

STARTERS

Mixed salad or assorted tender salad greens (G/L)	12
Lake perch with parsley & chives on a bed of assorted tender salad greens (G)	27
Bloody Mary gazpacho (L)	18
Crispy egg & artichoke fricassee in Gruyere caramel foam sauce	28
Grilled prawns with courgette & sun-dried tomato pesto (L)	32
Red tuna tataki marinated in ginger, crunchy black radish (G/L)	32
Rainbow tomatoes, fresh goat's cheese foam with basil	18

FISH

Perch fillets à la meunière, from Lake Léman, tartar sauce (G)	49
Arctic char seared in Chasselas and fine herbs (G)	42
Grilled croaker loin with fennel & absinthe, crayfish stock (G)	45
Grilled octopus & aubergine caponata, chimichurri sauce (G/L)	46

MEATS

Angus beef fillet (G/L)	200gr	56
Angus Chateaubriand (G/L) for two (price per person)	400gr	54
Marinated grilled chicken with herbs (G/L)		39
Grilled lamb chops with herbes de Provence (G/L)		48

SAUCES

Red wine reduction (G/L) · Chimichurri (G/L) · Béarnaise (G)	5
With Sarawak pepper (Borneo, Malaysia) (G)	5

SIDE DISHES

Vaudoise French fries (G/L) · Potato terrine with olive oil (G/L)	8
Baby potatoes · Aubergine caponata (G/L)	8

The dishes are served with a sauce & seasonal vegetables as well as a side dish of your choice

VEGETARIANS

Potato terrine with chanterelles (G/L)	29
Quinoa with coconut milk & red curry, aubergine caponata (G/L)	27
Chickpea & tofu croquettes on a bed of assorted tender salad greens	27
Risotto with lemon and baby vegetables (G)	25

CHILDREN

Chicken nuggets, French fries & seasonal vegetables (L)	18
Homemade Mini Hamburger with French fries	27

DESSERTS

Warm apple pie, caramel ice cream for two (price per person) 20min.	15
Drunken golden raisins, vanilla ice cream (G)	12
Molten chocolate cake with ice cream	15
Chaplin coupe glass with red fruits, Gruyere ice cream & meringue (G)	15
Ice creams & sorbets price per scoop (G)	4
Cheeseboard	15



Origins of our products:

Arctic char: France · Tuna: Mediterranean · Perch, fera, crayfish: Switzerland
Meat: Switzerland (Lamb: New Zeland) · Bakery: Vaud, Switzerland

Our catering staff is happy to help you with any questions about possible allergens in our dishes

G = GLUTEN FREE/ L = LACTOSE FREE

MENU CHAPLIN

Amuse-bouche

Bloody Mary gazpacho

Marinated grilled chicken with herbs (G/L)
Baby potatoes & vegetables

**Chaplin coupe glass with red fruits,
Gruyere ice cream & meringue**

59

MENU DU CHEF

Amuse-bouche

Red tuna tataki marinated in ginger (G/L)
Crunchy black radish

**Crispy egg & artichoke fricassee
in Gruyere caramel foam sauce**

Hazelnuts of lamb fillet grilled with herbs
Aubergine caponata, baby potatoes

Vine peach sorbet, elderberry liqueur

Molten chocolate cake, amarena ice cream

98