



**Lake Side**  
restaurant - sushi bar - lounge

Best Western Premier  
Hôtel Beaulac

Esp. Léopold-Robert 2  
CH-2000 Neuchâtel

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WINTER  
COLLECTION  
2016/2017



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# STARTERS

## **The Miso Soup**

Sea-weed and Tofu

↓ *vegetarian dish* 10.-

## **Rougié duck foie gras**

Compressed, pineapple purée flavoured with  
Voatsiperifery-pepper and Bourbon vanilla, wild cranberry jelly

25.-

## **Red label salmon**

Thinly-sliced Gravlax-style, marinated in aniseed-flavoured herbs,  
mango & drill honey coulis, mizuna shoots

21.-

## **Pumpkin**

Creamy pumpkin soup, shavings of cheese from the Valais,  
black & white sesame bread tuile

↓ *vegetarian dish* 16.-

## **No. 3 Oyster**

Pan-sautéed, then deglazed with Pinot Gris Vieilles Vignes  
from the Château d'Auvernier, black pepper & Tasmanian pepper jelly,  
pomelo-grapefruit segment & Tasmanian pepper-flavoured tuile

6 pieces for 24.-  
12 pieces for 36.-

## **Beef**

Grilled sesame tataki served lukewarm, teriyaki sauce,  
light wasabi-flavoured baked-potato mousse, shredded celeriac in remoulade sauce

19.-

## **The King Prawns**

Tempura-style, marinated in lime & Espelette pepper, sweet chili emulsion

19.-

*Origins: Foie Gras, France / Salmon, Scotland / Beef, Ireland / Prawns, Vietnam*



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## ... AND TO FOLLOW

*Can be served as a starter or as a main course*

### **Carnaroli rice « grande reserve »**

*↓ vegetarian dish*

Creamy truffle-flavoured risotto, Japanese sakkura cress,  
almond shavings & crisps, cuttlefish-ink emulsion

Starter: 22.-

Main dish: 32.-

### **Duck & goose**

Duck foie gras, first pan-sautéed, then in a ginger-flavoured vegetable broth,  
smoked goose-breast carpaccio

Starter: 26.-

Main dish: 36.-

*Origins : Duck & goose, France*



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## FISH

### **Fillets of perch « Mclean »**

42.-

Meunière-style, taro gnocchi, baby gem and carrots with their tops, yuzu emulsion

### **Fresh haddock**

40.-

In a fresh herb & seafood crust, thin potato & preserved red onion tart, colrabi & baby yellow beetroot, saffron sauce

### **Line-fished bass**

46.-

Thick steak pan-sautéed, braised chicory, Grenaille potato sauté, crisp radish & red Belgian endive salad, mango & passion fruit butter sauce

*Origins: Fillets of perch, Poland / Haddock, Bass, France*



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## MEAT

<b>Veal</b>		48.-
Slowly-cooked veal medallion & crispy curry-flavoured veal sweetbreads, sautéed mixed mushrooms, vanilla-flavoured parsley-root purée, Madagascar vanilla sauce		
<b>Beef tenderloin</b>		55.-
Grilled, cardoon pana cotta, thinly-shredded seasonal vegetables, fig sauce		
<b>Chicken</b>		40.-
Cooked two ways – leg stuffed with dried fruit and breast-fillet roasted, with black vénéré rice and baby vegetables with their tops, Madeira sauce		
<b>Mama Wong-style</b>	150 g	36.-
Beef tartar, green salad, vegetables chips	250 g	45.-

*Origins: Veal, Chicken, Switzerland / Beef, Ireland*



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# AND TO END ... ...ON A SWEET NOTE

**Cheese selection (4 cheeses) from “Maitre fromager Sterchi”** 16.-

**Blackcurrant & dried fruit** 17.-

Light hazelnut mousse, vanilla crumble,  
caramelized dried fruit & thin cookie, blackcurrant sorbet

**Passion fruit & Tonka** 16.-

Passion fruit cream & tonka jelly on an almond-meringue cake base,  
Chinese vermicelli & exotic fruit sorbet

**Chocolate & drill honey** 18.-

66% Caribbean chocolate mousse lava pastry with honey centre,  
caramel & citronella coulis, honey ice-cream

**Citrus fruit** 15.-

Variations on a citrus theme – orange shortbread biscuit, yuzu cream,  
thin tangerine lacy biscuit & tangerine chips, lemon sorbet

**Coffee** 17.-

Iced coffee mousse, light almond sponge cake & almond brittle – substrate style