



Lake Side

restaurant - sushi bar - lounge

Autumn Collection

2020

*For any special diets and intolerances,
please consult the service staff.*

Starters

Just a slight breeze

	<i>Glass 1dl</i>	
Grilled scallops in their shell	GF	23.-
Wild mushrooms & hazelnut-nutmeg espuma		
Vegetarian version without scallops	V	16.-
<i>Sancerre, Domaine Laporte, Vallée de la Loire (F)</i>	11.-	
Pumpkin soufflé		20.-
Foie gras mousse with chestnut shards		
Vegetarian version with fresh salad	V	18.-
<i>Chablis, Joseph Drouhin, Bourgogne (F)</i>	12.-	
Steamed Squid	GF	18.-
Apple, pear, bacon & ginger stuffing, creamy cauliflower		
<i>Chevemy, Domaine Delaille, Vallée de la Loire (F)</i>	9.-	
Coated half lobster «Cardinal»		30.-
3 versions on a beetroot theme, emulsified bisque		
<i>Pouilly-Fumé, Mademoiselle de T, Château de Tracy, Vallée de la Loire (F)</i>	11.-	
Tempura-style king prawns (B)		22.-
Sweet chili emulsion		
<i>Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)</i>	8.-	
Gourmet cepe mushroom & pan-sautéed foie gras tart		24.-
Fresh salad shoots		
<i>Riesling, Wolfberger, Alsace (F)</i>	9.-	
Mixed salad	V-GF	14.-
Fresh herbs, Sakura, homemade vinaigrette		
<i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	8.-	

(B) = Signature dish V = Vegetarian / GF = Gluten free
Countries of origin : Scallops - Canada / Squid - King prawns - Vietnam / Lobster - Canada/EU
Prices in CHF, all taxes included

To share for two ...

... as a starter

Glass 1dl

FROM THE SEA

Scallops in their shell, king prawns & squid

Chardonnay «*Vieilles Vignes*», *Domaine Grisoni (CH)*

10.-

18.- par pers.

FROM LAND

Mushroom tart, beef tartar & foie gras crème brûlée

Malbec, *Domaine La Grillette (CH)*

14.-

16.- par pers.

VEGETARIAN

Pumpkin soufflé, mushrooms & hazelnut espuma,
röstis with Gruyère cheese

Chablis, *Joseph Drouhin, Bourgogne (F)*

12.-

V 14.- par pers.

... as main course

Miso-caramelized Black Cod medallion

Mushroom & vegetable Dashi broth

Pouilly-Fumé, *Mademoiselle de T, Château de Tracy,
Vallée de la Loire (F)*

11.-

GF 48.- par pers.

Prime rib of beef «rôti minute» with a smoky coniferous fragrance

Apple & potato gratin, Poivrade sauce

Malbec, *Domaine La Grillette (CH)*

14.-

58.- par pers.

Mama Wong-style beef tenderloin tartar 

Large county-style French fries & fresh salad bowl

Galotta, *Domaine La Grillette (CH)*

11.-

150 gr.

38.- par pers.

 = Signature dish V = Vegetarian / GF = Gluten free

Origin of produce : Scallops - Canada / King prawns - Vietnam / Beef tartar - Switzerland/EU

Black cod - USA / Prime rib - EU

Prices in CHF, all taxes included

Main courses

From land & sea

Glass 1dl

Back of sea bass with a hint of coffee		42.-
Fresh goat's cheese-flavoured aubergine caviar, creterellus mushroom vinaigrette		
Chardonnay Barrique , Château d'Auvernier (CH)	12.-	
Preserved back of salmon		38.-
Tomato and vanilla-flavoured white beans, tempura-style curried artichoke heart		
St Nicolas de Bourgueil , «Les Gravilices», Vallée de la Loire (F)	9.-	
Fillets of perch «meunière» served in a portobello mushroom	GF	42.-
Tartar sauce & fondant potatoes		
Cuvée Lake Side , Chasselas, Neuchâtel (CH)	8.-	
Crispy smoked beef tenderloin		55.-
On a bed of mushrooms, truffle-butter flavoured potato purée, Périgourd sauce		
Le Volte IGT Toscana , Tenuta Dell'Ornellaia (IT)	13.-	
Preserved Hoisin-flavoured leg of duck		38.-
Mashed sweet potato gratin, crispy pak choy & dried onions		
Gueule de Loup , AOC Pic Saint Loup, Domaine de la Linquière (F)	9.-	
Mama Wong-style beef tenderloin tartar  150 gr		38.-
Large country-style French fries & fresh salad bowl 250 gr		46.-
Galotta , Domaine La Grillette (CH)	11.-	

 = Signature dish **V** = Vegetarian / **GF** = Gluten free

Origin of produce : Bass - Greece / Salmon - Scotland / Perch - EU / Duck - France / Beef - Switzerland/EU

Prices in CHF, all taxes included

Main courses

Pure vegetarian

	<i>Glass 1dl</i>	
Miso-caramelized tofu	V - GF	24.-
Mushroom & vegetable Dashi broth		
<i>Riesling, Wolfberger, Alsace (F)</i>	9.-	
Coral-lentil pot	V	24.-
Spicy roasted pear & apple		
<i>Mosaïque (Gamaret-Garanoir-Pinot Noir)</i>		
<i>Château d'Auvernier (CH)</i>	11.-	

FOR « TOMORROW'S GOURMETS »

We are happy to give your children the opportunity to discover the secrets & diversity of our cuisine! They can have a choice of any starter and any main course from our menu for the « magical » price of CHF 25.- or they can chose one main course for CHF 15.- (half portion). For children up to 12 years old, accompanied, excluding drinks.

Autumn

Seasonal specials

STARTERS

Glass 1dl

Marennnes oyster re-make (6 pieces) 24.-
Seaweed bread, grey-shallot vinaigrette espuma
Sancerre, *Domaine Laporte, Vallée de la Loire (F)* 11.-

Game terrine 18.-
French toast-style brioche & exotic-fruit chutney
Saint-Joseph «L'Instinct», *Domaine Jolivet, Vallée du Rhône (F)* 13.-

MAIN COURSES

Venison rib-steak 45.-
A hint of juniper, traditional garnish & spätzlis
Gigondas, *La Ferme Du Mont, Vallée du Rhône (F)* 11.-

Royal-style hare 42.-
Buttery amandine potatoes & creamy "Fumaison" (cheese)
Rasteau «Esprit D'Argiles», *Domaine de la Collière, Vallée du Rhône (F)* 9.-

DESSERTS

Morello cherries **V** 12.-
Chocolate ganache éclair, Morello cherries in kirsch
Champagne *Laurent-Perrier brut (F)* 18.-

Blackberry **V** 14.-
Thin upside-down blackberry & marjoram tart, mascarpone ice cream
Kir Royal Mûre, *Laurent-Perrier (F)* 19.-

V = Vegetarian / **GF** = Gluten free

Origin of produce : Oysters - France / Terrine - Switzerland / Venison rib-steak - Germany / Hare - Uruguay

Prices in CHF, all taxes included

And to end, on a sweet note...

Cheeses ripened in the cellars of the renowned specialist Sterchi 18.-

Glass 1dl

Exotic

Coconut-milk cream, banana-passion fruit cream,
Piña Colada sorbet

Prosecco, Ca' di Pietra

9.-

V 16.-

Chocolate

Milk-chocolate soufflé, cumin-flavoured poached pear,
Williamine ice cream

Maury (sucré), Domaine Coume du Roy (F)

11.-

V 18.-

Apple & celeriac

Granny Smith apple with a celeriac heart, ginger &
citrus-flavoured ice cream

Champagne Laurent-Perrier Blanc de Blancs (F)

22.-

V 16.-

Fig

Soft sweet-corn cake, roasted fig, Mas Amiel reduction

Champagne Laurent-Perrier rosé (F)

22.-

V 16.-

Hazelnut

Variations on a hazelnut theme – white chocolate, avocado espuma

Liqueur Noisette, Frangelico

9.-

V 15.-

Ice creams / Sorbets

*Our ice creams & sorbets are made by a French artisan company
and are manufactured without artificial flavours or colouring*

Coupe Danmark (vanilla ice cream, whipped cream, hot melted chocolate)	14.-
Café glacé (espresso coffee ice-cream with croquant shards, coffee sauce, whipped cream)	14.-
Sorbets & fresh fruit palette	15.-

Ice cream:

Coffee
Plain yogurt
Black chocolate
Salted butterscotch
Vanilla
Black sesame
Ginger
Green tea
Pistachio
Coconut milk

Sorbets:

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Lychee
Mango

3.- per scoop / Additional cream 2.- / Additional chocolate sauce 2.-