



Lake Side

restaurant - sushi bar - lounge

Winter Menu 2020-2021

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

Starters

Just a slight breeze

Glass 1dl

Light tangy scampi carpaccio	22.-
Salsa verde & pomegranate shards	
<i>Chablis, Joseph Drouhin, Bourgogne (F)</i>	12.-
Pumpkin with cashew satay croquant	V 16.-
Creamy coconut milk	
<i>Chardonnay « Vieilles Vignes », Domaine Grisoni (CH)</i>	10.-
Hand-sliced veal tartar, Marennes oysters	GF 22.-
Curry & Granny Smith emulsion	
<i>Mosaïque, Gamaret-Garanoir-Pinot Noir, Château d'Auvernier (CH)</i>	11.-
Vacherin Mont d'Or cheese-flavoured almond sponge cake	20.-
Air-dried beef shavings, fruit mikado & sliced mushroom	
<i>Chardonnay Barrique, Château d'Auvernier (CH)</i>	12.-
Foie gras poached in shrimp-cardamom broth	GF 24.-
Horseradish & heirloom vegetables	
Vegetarian version without foie gras	V 14.-
<i>Pinot gris Barrique, Château d'Auvernier (CH)</i>	11.-
Scallops in ground-nut crust	24.-
Light Jerusalem artichoke & chestnut purée	
<i>Sauvignon blanc, Domaine Keller (CH)</i>	9.-
Tempura-style King prawns 	25.-
Sweet chili emulsion	
<i>Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)</i>	8.-
Mixed salad	V-GF 14.-
Mixed herbs & Sakura, homemade vinaigrette	
<i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	8.-

 = Signature dish V = Vegetarian / GF = Gluten free

Countries of origin : Scampi - South Africa / Veal - EU / Beef Cecina - Spain / Foie gras - France


Scallops - Canada / King prawns - Vietnam

Prices in CHF, all taxes included

Main courses

From land & sea

Glass 1dl

Steamed fillet of brill with pomelo “caviar”	GF	44.-
Variations on a “boule d’or” turnip theme, shrimps & emulsified broth <i>Chardonnay</i> « <i>Vieilles Vignes</i> », <i>Domaine Grisoni (CH)</i>		10.-
Glazed cod tournedos “matelote”		42.-
Caramelized parsnip mash & watercress sauce, Melba toast <i>St Nicolas de Bourgueil</i> , « <i>Les Gravilices</i> », <i>Vallée de la Loire (F)</i>		9.-
Pan-sautéed filets of perch with Grenoble-style garnish		42.-
Capers, celeriac & quail egg, lightly-whipped potato purée <i>Cuvée Lake Side</i> , <i>Chasselas</i> , <i>Neuchâtel (CH)</i>		8.-
Rack of lamb in tahina-tomato crust		48.-
Chakchouka-stuffed macaroni, glazed tarragon sauce <i>Gigondas</i> , <i>La Ferme Du Mont</i> , <i>Vallée du Rhône (F)</i>		11.-
Pan-sautéed beef tenderloin, matured on the bone, glazed port sauce	GF	55.-
Truffle-flavoured Agria potato mash, roasted baby celeriac <i>Le Voite</i> , <i>Dell’Ornellaia (I)</i>		13.-
Chicken breast-fillet & lobster wonton		38.-
Emulsified bisque, carrots with nut-brown butter <i>Galotta</i> , <i>Domaine La Grillette (CH)</i>		11.-
Mama Wong-style beef tenderloin tartar 	150 gr	38.-
Large country-style French fries & fresh salad bowl	250 gr	46.-
<i>Cuvée Lake Side</i> , <i>Pinot noir</i> , <i>Neuchâtel (CH)</i>		8.-

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Origin of produce : Brill - France / Cod - France / Perch - EU / Lamb - EU / Beef - EU / Poultry - Switzerland

Lobster - Canada / Beef tartar - Switzerland/EU

Prices in CHF, all taxes included

Main courses

Pure vegetarian

Glass 1dl

Vegetable «Pot au feu»

Lamb's lettuce salad & truffle-flavoured vinaigrette

Chardonnay Barrique, *Château d'Auvernier (CH)*

12.-

V-GF 26.-

Risotto-style Sardinian fregola

Chestnut & mushroom cream

Saint-Joseph «L'Instinct», *Domaine Jolivet, Vallée du Rhône (F)*

13.-

GF 24.-

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 choose one main course for CHF 15.- (half portion). For children up to 12 years old, accompanied, excluding drinks.

And to end, on a sweet note...

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

Glass 1dl

Chestnut

Chestnut sponge-cake & ice-cream, passion fruit & parsnip crisps

Prosecco, *Ca' di Pietra*

9.-

V 14.-

Chocolate

Milk-chocolate soufflé, chou-bun duet, 4-spice & butternut sorbet

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

11.-

V 18.-

Clementine

Variations on a clementine theme, stewed kumquats & candied orange-nougat crumbs

Champagne *Laurent-Perrier brut (F)*

18.-

V 16.-

Coconut

Ginger-flavoured shortbread biscuit, lemon cream, coconut spherification, pine espuma

Champagne *Laurent-Perrier blanc de blancs (F)*

22.-

V 16.-

Pavlova

4-spice flavoured meringue, roasted-almond & cocoa cream, praline-flavoured liquid ganache

Frans Côté de Bordeaux AOC (*Liquoreux*), *Château Cru Godard (F)*

11.-

V 16.-

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.-