



# Lake Side

restaurant - sushi bar - lounge

2021

Summer Collection

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

# Starters

## Just a slight breeze

Glass 1dl

<b>Sea Bream ceviche</b>		23.-
Tangy coconut milk & lemon sauce, coriander & radish <b>Pouilly-Fumé</b> «Mademoiselle de T», Château de Tracy, Vallée de la Loire (F)		11.-
<b>Soft-boiled egg &amp; mortadelle</b>		19.-
Pequillo coulis, alpine Gruyère cheese, shiitake salad <b>Vegetarian version</b>		17.-
Mosaïque, ( <b>Gamaret-Garanoir-Pinot Noir</b> ), Château d'Auvernier (CH)		11.-
<b>Beetroot-marinated salmon</b>		24.-
Ricotta, dill granita, lemon confit & cucumber <b>Sancerre</b> «Les Grandmountains», Domaine Laporte, Vallée de la Loire (F)		11.-
<b>Foie gras terrine</b>		25.-
Strawberry chutney, light aspic, sesame-flavoured wakame <b>Pinot gris Barrique</b> , Château d'Auvernier (CH)		11.-
<b>Tempura-style King prawns</b>		22.-
Sweet chili emulsion Cuvée Lake Side, <b>Œil de perdrix</b> , Neuchâtel (CH)		8.-
<b>Mixed salad</b>	 	14.-
Aromatic herbs & Sakura, homemade vinaigrette Cuvée Lake Side, <b>Chasselas</b> , Neuchâtel (CH)		8.-

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free

Origin of products: Gilt-head bream – Greece / Mortadelle – Italy / Salmon – Scotland / Foie gras – France





King prawns – Vietnam

Prices in CHF, all taxes included

# Main courses

## From land & sea

Glass 1dl

<b>Seared red tuna</b>		 44.-
Bonito-flavoured sweet pepper sauce, fennel carpaccio with "Poutargue" & spicy mango sauce		
<b>Galotta, Domaine La Grillette (CH)</b>	11.-	
<b>Fillet of John Dory</b>		48.-
Celery bruschetta & tapenade, curry-flavoured hummus, green beans & watercress juice		
<b>Chardonnay Barrique, Château d'Auvernier (CH)</b>	12.-	
<b>Meunière-style curried filets of perch</b>		 42.-
Mash potato, taggashia olive, virgin sauce		
<b>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</b>	8.-	
<b>Beef tenderloin</b>		 55.-
Polenta French fries, pickled carrots, mustard-seed sauce		
<b>Le Volte IGT Toscana, Tenuta Dell'Omellaia (IT)</b>	13.-	
<b>Breast-fillet of chicken with mixed seeds</b>		40.-
Miso-glazed eggplant, amber-yellow wine sauce & green grapes		
<b>Pic Saint Loup « La Gueule de Loup », Le chemin des rêves (F)</b>	9.-	
<b>Mama Wong-style beef tenderloin tartar</b>	150 gr	 38.-
Large country-style French fries & fresh salad bowl	250 gr	46.-
<b>Pinot Noir Barrique « Signature », Bouvet-Jablor, Auvernier (CH)</b>	12.-	
<b>Roasted breast-fillet of duck</b>		 44.-
Red cabbage with juniper berries, blackberry butter & green apple		
<b>Gigondas, La Ferme Du Mont, Vallée du Rhône (F)</b>	11.-	

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free  
 Origin of products: Red tuna – Philippines / John Dory – France / Perch – Poland  
 Poultry – France / Beef – Switzerland / Duck – France  
 Prices in CHF, all taxes included

# Main courses

## Pure vegetarian

Glass 1dl

### Miso-glazed aubergine

Ponzu-flavoured frothy onion broth & green grapes

**St Nicolas de Bourgueil,**

«Les Gravelles», Vallée de la Loire (F)



25.-

9.-

### Courgette risotto

Candied lemon purée, basil & apricot-flavoured white butter sauce

**Chardonnay** «Vieilles Vignes»,

Domaine Grisoni (CH)



29.-

10.-

## 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.

# Summer

## Seasonal specials

### SALAD CORNER

Glass 1dl starter / main course

#### **Grilled baby-gem lettuce & spicy cod fritters** 27.-

Ricotta cheese, Caesar sauce & salsa verde

**Chablis**, Joseph Drouhin, Bourgogne (F) 12.-

#### **Tomato salad** 24.-

Buffalo burrata cheese, strawberry gazpacho, green apple jelly

«**Esprit Gassier**», Château Gassier, Côtes de Provence AOC (F) 9.-

#### **Quinoa tabouleh** 14.- 22.-

Lemon jelly, coriander, strawberry, cucumber & fried garlic

**Sauvignon blanc**, Domaine Keller (CH) 9.-

#### **Grapefruit salad & King prawns** 24.- 33.-

Green papaya, grilled groundnuts, coriander, young watercress shoots

#### **Vegetarian version without King prawns** 14.- 23.-

Cuvée Lake Side, **Ceil de perdrix**, Neuchâtel (CH) 8.-

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free

Origin of products: Cod – Atlantic / King prawns – Vietnam

Prices in CHF, all taxes included

# And to end, on a sweet note...

**Cheeses ripened in the cellars of the renowned specialist Sterchi** 16.-

## **Roasted apricot**

Brioche-base flan, almond ice cream, elderberry espuma

*Abricot Sour*

*Verre 1dl*

 16.-

14.-

## **Chocolate**

Passion fruit chocolate fondant & Timut-pepper ice cream

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

 18.-

11.-

## **Crème brûlée**

Variations on a nectarine theme, verbena & lemon sorbet

*Prosecco, Ca' di Pietra (I)*

  16.-

9.-

## **Melon**

Upside-down melon tartlet, orgeat cream & redcurrants

*Champagne Laurent-Perrier brut (F)*

 18.-

18.-

## **All around the strawberry**

Sesame sponge & lime jelly

*Champagne Laurent-Perrier rosé (F)*

 15.-

22.-

# Ice creams / Sorbets

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

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