Côté Lac

BRASSERIE

ENGLISCH

Lake Side

Starters

	Mixed salad		**12** CHF
	Eggs mimosa *(2 eggs)*		**10** CHF
	Beef carpaccio Parmesan, capers, rocket		**23** CHF
	Tuna tartare Dressing, mango, green shiso		**22** CHF
	Mont d'Or snail	*6 pieces* *12 pieces*	**17** CHF **32** CHF
	Marrow bone and toast		**17** CHF
	Prawn tempura *3 pieces* Sweet and sour sauce		**18** CHF
	Avocado tartare and king crab Citrus		**29** CHF
	Plate of smoked salmon Sour cream, blinis		**23** CHF
	Breaded chicken caesar salad		**21** CHF
	Caesar salad with breaded Portobello mushrooms		**18** CHF

Cheeses and desserts

	Plate of matured cheeses from master cheesemaker "Sterchi"	**16** CHF
	Lemon meringue tart	**12** CHF
	Crème brûlée	**10** CHF
	Molten chocolate cake Vanilla ice cream	**12** CHF
	Seasonal fruit cheesecake	**11** CHF
	Coupe Danemark Vanilla ice cream, whipped cream, warm chocolate	**16** CHF
	Iced coffee sundae Espresso ice cream, almond biscuit, coffee sauce, whipped cream	**16** CHF
	Mixed berry sundae Red fruit sorbet, whipped cream and assortment of fresh red fruits	**16** CHF

Ice cream & Sorbet

Coconut	Lemon
Vanilla	White peach with jasmine
Chocolate	Red fruit
Salted butter caramel	Apricot
Coffee	Mango
Pistachio	Strawberry

5 CHF **per scoop**

Extra cream **2** CHF *Extra chocolate sauce* **2** CHF

Signature dish · Vegetarian · Vegan · Gluten free

Origin of products: Beef carpaccio: Switzerland, Tuna: FAO 71, Snail: Helix pomatia, Marrow bone: Switzerland, Gambas: Vietnam, King crab: FAO 27, Smoked salmon: Norway, Chicken: France, Bread: France, Switzerland

Dishes

Lake Neuchâtel perch fillets, tartar sauce 150gr — **42** CHF

Lake Neuchâtel perch fillets, tartar sauce 200gr — **49** CHF

If no local produce is on order, Swiss perch fillets 150gr 39 CHF 200gr 45 CHF

Half-cooked tuna, creamed corn — **39** CHF
Choice of side dishes

Traditional beef tartare — **37** CHF
Salad, fries and toast

Grilled beef tenderloin — **49** CHF
Choice of side dishes and sauce

Beef rib steak — **52** CHF
Café de Paris sauce, fries and vegetables

Homemade chicken cordon bleu, Gruyère and smoked ham — **37** CHF
Choice of side dishes

Beef burger, fries **32** CHF

Croque-monsieur with Gruyère and smoked ham — **20** CHF
Salad

Pasta & Co.

Rigatoni with tomato sauce — **25** CHF
Ratatouille, olives and capers

Linguine with truffle cream and parmesan — **28** CHF

Vegetable Moussaka
Coral lentil, mozzarella, aubergines,
smoked pepper coulis — **24** CHF

Prawn risotto — **34** CHF

Side dishes and sauces

SIDE DISHES

Green salad
Fries
Basmati rice
Ratatouille
Steamed potato
Pasta
Seasonal vegetables

With additional side dish: 9 CHF

SAUCES

Chimichuri sauce
Barbecue sauce
Café de Paris sauce
Morel sauce
Tartar sauce

With additional sauce: 4 CHF

Signature dish · Vegetarian · Vegan · Gluten free

Origin of products: Perch fillets: Switzerland, Prawn: Vietnam, Albacore tuna: Fao 71, Beef tartare: Switzerland, Beef tenderloin: Switzerland, Rib steak:Switzerland, Chicken: France, Ground beef steak: Switzerland, Smoked ham: Switzerland, Bread: France/Switzerland

Seasonal suggestions

Saddle of Venison
Peppercorn sauce, hunter-style garnish
for 2 people
134 CHF

Venison Civet
Hunter-style garnish
32 CHF

Cured Venison Ham
Pickles and pear gel
23 CHF

Lamb's Lettuce Salad
Soft-boiled egg, croutons and lard powder
Gluten-free option available
16 CHF

Pumpkin Velouté
Bleuchâtel toast
Gluten-free option available
12 CHF

Sautéed Chanterelle Mushrooms
Parsley and garlic seasoning, croutons
Gluten-free option available
25 CHF

Meunière-style Rock Sole
Side dish at your choice
Gluten-free option available
65 CHF

Crêpes Suzette
18 CHF

Crème Brûlée, Flambéed with Absinthe
12 CHF

"Mont-Blanc" Ice Cream Coupe
Vanilla ice cream, meringue, chestnut vermicelli, whipped cream
10 CHF

Signature dish · Vegetarian · Vegan · Gluten free

Origin of products: Venison: Austria – Lard: Switzerland – Cured venison ham: Austria – Bread: France – Rock sole: Spain

NEUCHÂTEL

BEAULAC

★★★★

BEAULAC.CH