

Côté Lac

BRASSERIE








ENGLISCH

Lake Side

Starters

  	Mixed salad		12 CHF
	Eggs mimosa (2 eggs)		10 CHF
	Beef carpaccio		23 CHF
	Parmesan, capers, rocket		
	Tuna tartare		22 CHF
	Dressing, mango, green shiso		
	Mont d'Or snail	6 pieces	17 CHF
		12 pieces	32 CHF
	Marrow bone and toast		17 CHF
	Prawn tempura 3 pieces		18 CHF
	Sweet and sour sauce		
	Avocado tartare and king crab		29 CHF
	Citrus		
	Plate of smoked salmon		23 CHF
	Sour cream, blinis		
	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	12 CHF	
	Vanilla ice cream		
	Seasonal fruit cheesecake	11 CHF	
	Coupe Danemark	16 CHF	
	Vanilla ice cream, whipped cream, warm chocolate		
	Iced coffee sundae	16 CHF	
	Espresso ice cream, almond biscuit, coffee sauce, whipped cream		
	Mixed berry sundae	16 CHF	
	Red fruit sorbet, whipped cream and assortment of fresh red fruits		

Ice cream & Sorbet

Coconut
Vanilla
Chocolate
Salted butter caramel
Coffee
Pistachio

Lemon
White peach with jasmine
Red fruit
Apricot
Mango
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** 24 CHF
Coral lentil, mozzarella, aubergines, smoked pepper coulis
- 🌱 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

Meunière-style rock sole, filling of choice
(gluten-free option possible)

ⓑ 65 CHF

Chateaubriand for 2 people 600 gr
side dish and sauce of your choice

🌿 145 CHF

Seeland green asparagus
Morel sauce

🌿 20 CHF

Seeland white asparagus
Hollandaise sauce

🌿 18 CHF

Wild garlic risotto

🌿 26 CHF

Crêpes Suzette

18 CHF



NEUCHÂTEL

BEAULAC



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