



# Lake Side

*Mediterranean-inspired cuisine,  
made with fresh market produce.*

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



Hotel Beaulac



BWP Hotel Beaulac  
Password: hotelbeaulac



hotelbeaulac

*Prices in CHF, all taxes included – 1000.- CHF banknotes are not accepted.*



# Mocktails & Cocktails

## MOCKTAILS SIGNATURE

12.-

### NETFLIX AND CHILL

– FRUITÉ & GOURMAND / FRUITY & GOURMET –

Jus de pomme, jus de citron,  
sirops de cannelle et de noisette  
Apple juice, lime juice, cinnamon  
and hazelnut syrup

### LA DOLCE VITA

– GOURMAND / GOURMET –

Jus d'orange, jus de citron,  
purée de framboise, sirop de vanille  
Orange juice, lime juice, raspberry puree,  
vanilla syrup

### NARNIA

– GOURMAND / GOURMET –

Jus d'ananas, jus de citron, jus de cranberry,  
sirop de cerise et arôme barbe à papa  
Pineapple juice, lemon juice, cranberry juice,  
cherry syrup and candy floss flavour

### WILLIAM BROTHER

– FRUITÉ & GOURMAND / FRUITY & GOURMET –

Jus de poire, jus de citron,  
sirops d'orgeat et de chocolat noir  
Pear juice, lime juice, orgeat  
and dark chocolate syrup

## COCKTAILS SIGNATURE

16.-

### DON DIEGO

– GOURMAND & FUMÉ / GOURMET & SMOKED –

Mezcal, jus de citron,  
sirop de cannelle, crème de mûres  
Mezcal, lime juice, cinnamon syrup,  
blackberry cream

### DA VINCI POMME

– GOURMAND & PUISSANT / GOURMET & POWERFUL –

Bourbon, jus de citron, jus de pomme,  
sirops de noisette et de cannelle  
Bourbon, lime juice, apple juice,  
hazelnut and cinnamon syrup

### HELENE DE TROIS

– GOURMAND / GOURMET –

Vodka poire, liqueur de chocolat,  
jus de citron, jus de poire, sirop de chocolat  
Pear Vodka, chocolate liquor, lime juice,  
pear juice, chocolate syrup

### DEAUVILLE

– FRUITÉ & PUISSANT / FRUITY & POWERFUL –

Amaretto, Calvados,  
jus de pomme, jus de cranberry  
Amaretto, Calvados, apple juice,  
cranberry juice





# Starters

1 dl glass

## Italian-style roasted beetroot salad

Beetroot hummus, carpaccio and ricotta salata

*Pouilly-Fuissé, "Vieilles Vignes" Domaine de la Denante (F)*

17.-



12.-

## Smoked cod brandade

Lemon pepper, toasted farmhouse bread

*Pinot Noir Signature, Domaine Bouvet-Jablor (CH)*

20.-

12.-

## Citrus-cured salmon gravlax

Carrot salad, mandarin and ginger leche de tigre

*Sauvignon, Domaine Boris Keller, Vaumarcus (CH)*

22.-



9.-

## Artichoke velouté with truffle oil

Sautéed artichokes, parmesan foam and potato crisps

*Cuvée Lake Side, Chasselas, Neuchâtel (CH)*

20.-



8.-

## Beef cecina tart

Truffled celeriac salad, green apples and caramelised walnuts

*Bosco del grillo IGP, Toscana (IT)*

20.-

10.-

## Roasted pumpkin salad

Burrata, walnuts, honey and truffle oil dressing

*Pinot Grigio DOC, Domaine Adrian (IT)*

17.-



10.-

Vegetarian Vegan Gluten free

Origin of produce: Cod – North-East Atlantic / Haddock – United Kingdom / Salmon – Norway / Cecina – Spain  
Burrata – Italy (European Union) / Truffles – Italy / Bread - Switzerland



# Main courses

1dl glass

<p><b>Redfish sea bream and tiger prawns bouillabaisse</b> Piperade-style peppers and tomatoes <i>Entre-Deux-Mers, Château Landereau (F)</i></p>	38.-	
	9.-	
<p><b>Grilled bluefin tuna fillet</b> Creamy green pepper sauce <i>Pinot Noir Signature, Domaine Bouvet-Jabloir (CH)</i></p>	38.-	
	12.-	
<p><b>Baked cod fillet</b> White beans cassalette with pesto and velouté <i>Chardonnay Signature, Domaine Bouvet-Jabloir (CH)</i></p>	32.-	
	12.-	
<p><b>Chicken and dried fruit Moroccan pastilla</b> Seven spices sauce and orange caramel <i>Merlot, Guido Brivio «Le Pra» Tessin (CH)</i></p>	36.-	
	9.-	
<p><b>Grilled lamb koftas</b> Rösti, curried red lentils cream and almonds <i>Bosco del grillo IGP, Toscana (IT)</i></p>	38.-	
	10.-	
<p><b>Beef tenderloin</b> Creamy mushrooms sauce <i>Malbec-Merlot, Domaine Grillette (CH)</i></p>	45.-	
	12.-	

## Risotto and Pasta

<p><b>Risotto with fresh scallops and watercress</b></p>	42.-	
<p><b>Vegetarian option</b> <i>Pinot Grigio DOC, Domaine Adrian (IT)</i></p>	29.-	
	10.-	
<p><b>Spaghetti carbonara style</b> Grilled bacon and parmesan <i>Merlot, Guido Brivio «Le Pra» Tessin (CH)</i></p>	32.-	
	9.-	
<p><b>Ricotta and spinach ravioli</b> Lemon butter, sage and pine nuts <i>Bosco del grillo IGP, Toscana (IT)</i></p>	34.-	
	10.-	

 Vegetarian  Vegan  Gluten free

Origin of produce: Redfish – North-East Atlantic / Black Tiger Prawns – Vietnam / Bluefin tuna – Philippines / Cod – North-East Atlantic / Poultry – Switzerland / Lamb – Switzerland / Beef fillet – Australia / Scallops – North-East Atlantic / Smoked bacon – Switzerland / Bread - Switzerland



## Side dishes

9.-

**Parsnips with tarragon and cranberries**



**Parmesan fries with truffle oil**



**Sweet and sour roasted red kuri squash and chestnuts, garlic chips and mint**



**Braised savoy cabbage with citrus zest and smoky butter**



**Roasted cauliflower with raisins and tahini sauce**



**Fregola Sarda pasta with mushrooms, herbs and croutons**



## Children's menu (12 years and under)

28.-

### Main course

**Baked cod fillet**

Served with Parmesan fries

Or

**Spaghetti carbonara style**



### Dessert

**Fresh fruit platter**

Or









**Ice cream**

(any 2 flavours)





## Our Pastry Chef presents

<b>A selection of mature cheeses from the cellars of Sterchi, master cheesemaker</b>	16.-	 
<b>Poached pear with hibiscus flowers, caramelised white chocolate mousse and puffed rice crisp</b>	14.-	
<b>Citrus baba cake, with double cream ice cream (flambéd with Imperial Mandarin liqueur)</b>	15.-	
<b>Tiramisu, reinvented our way</b>	13.-	
<b>Milk chocolate fondant, mango textures and chestnut ice cream</b>	15.-	 
<b>Apple tart, fine jelly and cranberry compote</b>	13.-	

*To accompany our desserts we suggest a glass of Champagne*

*Laurent-Perrier brut 18.-*

*Laurent-Perrier rosé 22.-*



# Ice creams

Our ice creams & sorbets are made by a traditional small-scale Swiss company and do not contain any aromas or coloring.

<b>Coupe Danmark</b> (vanilla ice cream, whipped cream, hot molten chocolate)	14.-	🌿
<b>Iced coffee</b> (espresso ice cream, croquant, coffee sauce, whipped cream)	14.-	🌿
<b>Tropical sundae</b> (tropical fruits, banana, mango coulis, waffle biscuit and chantilly cream)	15.-	🌿
<b>Williams pear sundae</b> (Williams pear sorbet, poached pear, caramelised hazelnuts, waffle biscuit and chantilly cream)	15.-	🌿

## ICE CREAMS 🌿

Vanilla  
Dark chocolate  
Salted caramel  
Coffee  
Pistachio  
Matcha tea  
Black sesame  
Stracciatella  
Coconut

## SORBETS 🌿🌿

Lemon  
Strawberry  
Raspberry  
Tropical  
Williams pear  
Lychee  
Mandarin

5.- per scoop / surcharge cream 2.- / surcharge chocolate sauce 2.-

🌿 Vegetarian   🌿 Vegan   🌿 Gluten free

