

Winter Collection 2023

*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.

Starters

Just a slight breeze

Glass 1dl

Roasted butternut soup with a touch of garlic, shrimps

Red pepper & roasted garlic pickle, fresh cream & chives

Vegetarian version

Chardonnay, Macon Verze, Bourgogne (F)

11.-

20.-

16.-  

Warm celeriac salad

Air dried beef, green apple, thai basil, Asian-spiced vinaigrette

Vegetarian version

Pinot noir, Domaine Saint-Sébastien, Saint-Blaise (CH)

9.-

20.-

16.-  

Gravlax-style marinated trout

Horseradish cream, cucumber carpaccio & Savora pickle

Chasselas, Domaine de Montmollin (CH)

9.-

24.-

The perfect egg with a hint of truffle

Royal-style onions, mushrooms & kale

Pinot noir, Domaine Saint-Sébastien, Saint-Blaise (CH)

9.-

19.-



Soft fish tacos

Red-pepper coulis, shiso, passion-fruit jelly & whole-grain mustard

Sauvignon blanc, Château d'Auvernier (CH)

9.-

21.-

Mama Wong-style beef tenderloin tartar with green shiso 75 gr

Served with toasted farm-bread

Gigondas Jugunda, La ferme du Mont, Vallée du Rhône (F)

11.-

20.-



Tempura-style King prawns

Sweet chili mayonnaise

Cuvée Lake Side, CEil de perdrix, Neuchâtel (CH)

8.-

22.-



Mixed salad

Mesclun, seasonal vegetables & homemade vinaigrette

Cuvée Lake Side, Chasselas, Neuchâtel (CH)

8.-

14.-



 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free
Origin of products: Shrimps – Vietnam / Air dried beef – Spain / Trout – Norway
Fish tacos – Norway/Greece / King prawn – Vietnam

Main courses

From land & sea

Glass 1dl

Roasted monk-fish medallions

Butterbeans, mussels, Wakame, nori & sauce with a hint of the sea

Chardonnay, Macon Verze, Bourgogne (F)

48.-



11.-

Fillet of bass

Sautéed rice, pickled mushrooms, caramelized onions
shiitake cream

Chardonnay sous bois, Château d'Auvernier (CH)

44.-

12.-

Fillet of salmon

Alpine-Gruyère cheese flavoured crispy rice, fine sweet potato mousse
with a touch of yuzu, Romanesco & watercress cream

Chardonnay, Macon Verze, Bourgogne (F)

43.-



11.-

Breast fillet of chicken in a seed crust

Romesco-style mashed potatoes, gem lettuce,
Fermented black garlic & smoked lettuce cream

Chardonnay sous bois, Château d'Auvernier (CH)

43.-

12.-

Slowly cooked lamb rump

Kumquat-flavoured carrot terrine, Brussels sprouts,
Vegetable sauce with a touch of mandarine orange

*Cabernet Sauvignon, La Demoiselle Haut Peyrat,
Haut-Médoc, Bordeaux (F)*

49.-



12.-

Beef tenderloin

Caramelized pear, salsify, fine truffle-flavoured parsnip mousse,
poivrade sauce with cranberries

Merlot, Guido Brivio « Pra »

55.-



9.-

Mama Wong-style beef tenderloin tartar & green shiso 200 gr

Served with toasted farm-bread

Gigondas Jugunda, La ferme du Mont, Vallée du Rhône (F)

42.-



11.-

= Signature dish / = Vegetarian / = Vegan / = Gluten free
Origin of products: Monk-fish – France / Salmon – Norway / Poultry – France / Lamb – Wales
Filet of beef – Australia / Beef tartar – Switzerland

Main courses

Pure vegetarian

Glass 1dl

Alpine-Gruyère cheese flavoured crispy rice

Alpine Gruyère cheese, romanesco,
fine sweet potato mousse with a touch of yuzu, watercress cream

Chardonnay, Macon Verze, Bourgogne (F)

11.-

30.-



Carrot terrine

Kumquats, Brussels sprouts & mandarine-orange flavoured vegetable sauce

Cabernet Sauvignon, La Demoiselle Haut Peyrat,

Haut-Médoc, Bordeaux (F)

12.-

32.-



Children's menu (Up to 12 years of age) 28.-

Main course

Salmon Fish & Chips

Broccoli and sweet chili mayonnaise

or

Roast chicken fillet

and mashed sweet potato with yuzu

Dessert

Warm Liège waffle

whipped cream & home-made chocolate sauce

or

Goblet of ice cream

(choice of 2 flavours)

And to end, on a sweet note . . .

Cheeses ripened in the cellars of the renowned specialist Sterchi

16.-

Pear

Caramelized half-pear, oriental-style shortbread biscuit, fortified wine & white-wine spiced sorbet

16.-



Chocolate

Black chocolate & dulcify cream, grilled buckwheat ice cream, white-coffee espuma

18.-



Apple

Hot crispy kadaïf roll, yogurt mousse, sesame praline & green apple sorbet

15.-



Clémentine

Tiramisu, tangy stewed clementines, coconut granita & Sichuan-pepper flavoured sauce

14.-



Chestnut

Soft-centre rum-flavoured mousse, passion-fruit meringue

16.-



For all our desserts, we suggest a glass of Champagne

Laurent-Perrier brut 18.-

Laurent-Perrier rosé 22.-

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

Sorbets

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Lychee
Mango

3.- per scoop / Additional cream 2.- / Additional chocolate sauce 2.-