

# Lake Side 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

<b>Green asparagus</b> Hollandaise sauce with miso and mizuna <i>Macon Verze, Domaine de la Denante (F)</i>	<i>Glass 1dl</i> 11.-	17.-	 
<b>Heritage tomato salad</b> Burrata panna cotta, shrimps, lemon balm emulsion <i>Vegetarian version</i> <i>Cuvée Lake Side, Œil de Perdrix, Neuchâtel (CH)</i>	8.-	20.- 15.-	  
<b>Red tuna tataki with sesame seeds</b> Avocado guacamole, mango salsa, asian vinaigrette <i>Sauvignon, Domaine Boris Keller, Vaumarcus (CH)</i>	9.-	24.-	
<b>Smoked salmon tarama</b> Crunchy vegetables, pickles and rye crisp <i>Chasselas, Domaine de Montmollin (CH)</i>	12.-	17.-	
<b>Grilled mackerel tart</b> Onion compote, pesto and young shoots <i>Macon Verze, Domaine de la Denante (F)</i>	11.-	24.-	
<b>Mama Wong-style beef tenderloin tartar with green shiso 75g</b> <i>Pinot noir, Domaine Chambleau, Colombier (CH)</i>	9.-	16.-	
<b>Tempura-style king prawns</b> Mayonnaise aigre douce <i>Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)</i>	8.-	22.-	
<b>Seasonal salad</b> Romaine lettuce, chickpeas, cucumber, feta cheese, red onions and pomegranate <i>Love by Léoube, Côtes de Provence (F)</i>	9.-	15.- 20.-	 
<b>Guacamole</b> Broad bean salad with sun-dried tomatoes, spring onions and crispy olive oil toast <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	8.-	14.-	

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

Origin of products : Shrimps - Vietnam / Tuna - Maldives / Salmon - Norway / Mackerel - France / Tartar - Switzerland / King prawns - Vietnam

# Main courses

## From land & sea

	<i>Glass 1dl</i>	
<b>Breaded chicken escalope</b> Potato gnocchi, yellow wine carrot cream and parmesan		41.-
<i>Gigondas Jugunda, La Ferme du Mont (F)</i>	11.-	
<b>Ginger-glazed veal paupiette tajine style</b> Wheat semolina, dried apricots and pea mousseline		42.-
<i>Guido Brivio « Le Pra » Merlot, Tessin (CH)</i>	9.-	
<b>Beef fillet</b> Polenta texture, three ways corn and red wine sauce		55.- 
<i>Apostata Tempranillo, Espagne</i>	11.-	
<b>Mama Wong-style beef tenderloin tartar with green shiso 200g</b> Served with country bread toast		42.- 
<i>Pinot noir, Domaine Chambleau, Colombier (CH)</i>	9.-	
<b>Poached cod and shrimps</b> Asian fish consommé with cherry tomatoes, white beans and thai basil		43.- 
<i>Sauvignon, Domaine Boris Keller, Vaumarcus (CH)</i>	10.-	
<b>Sea bass fillet</b> Fennel variation, basmati rice with furikake and creamy bouillabaisse jus		40.- 
<i>Chardonnay Barrique, Bouvet Jabloir, Auvernier (CH)</i>	12.-	
<b>Salmon fillet</b> Vegetable mille-feuilles, chou romanesco, pepper purée and feta cream		43.- 
<i>Love by Léoube, Côtes de Provence (F)</i>	12.-	
<b>Linguine à la vongole</b> White wine, clams, garlic, chili and parsley		41.-
<i>Pinot gris d'Alsace, Wolfberger (CH)</i>	10.-	

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

Origin of products : Cod - Norway / Shrimps - Vietnam / Sea bass - Greece / Salmon - Norway / Poultry - Hungary  
Veal - Switzerland / Beef fillet - Australia / Beef tartar - Switzerland / Vongole - Italy

# Main courses

## Pure vegetarian

Glass 1dl

### Zucchini risotto

Preserved lemons, pesto and Grana Padano

*Pinot noir, Domaine Chambleau, Colombier (CH)*

9.-

30.-



### Roasted eggplants with ponzu and semolina

Herb juice, satay spices, pickled onions and herbs

*Apostata Tempranillo, Espagne*

11.-

28.-



## Caviar Petrossian

Sevruga Tsar Imperial 30 gr

195.-

Osciète Tsar Imperial 30 gr

195.-

## Children's menu (up to 12 years of age)

28.-

### Main course

#### Roasted salmon fillet

Basmati rice, romanesco cabbage,  
lemon

or

#### Breaded chicken fillet

Parmesan gnocchi potatoes

### Dessert

#### Warm Liège waffle

whipped cream & home-made  
chocolate sauce

or

#### Goblet of ice

(Choice of 2 flavours)

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

## **Cheeses ripened in the cellars of the renowned specialist Sterchi**

16.-

### **Madeleines**

Prosecco jelly, raspberries, rosewatercream and kaffir lime sorbet

16.- 

### **Pavlova**

Candied oranges, pistachio financier and double cream Gruyère ice cream

14.- 

### **Strawberry tiramisu**

Sponge genoise, bavarian poppy cream, strawberry-rhubarb compote

15.- 

### **Chocolate**

Frozen parfait with cacao grué, vanilla marshmallow, praline and roasted peanut ice-cream

16.-  

### **Rice pudding**

Mango tapioca coulis, fresh mangos and cubeb pepper crunch

15.-  

*For all 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 Swiss artisan company  
and are manufactured without artificial flavours and colouring*

<b>Coupe Danemark</b> (vanilla ice-cream, chocolate sauce and whipped cream)	14.-
<b>Café glacé</b> (coffee ice-cream, espresso and whipped cream)	14.-
<b>Coupe Colonel</b> (lemon sorbet with Vodka)	16.-
<b>Coupe Valaisanne</b> (apricot ice-cream with apricot liqueur)	16.-

## Ice cream

Coffee  
Amarena  
Dark chocolate  
Caramelized hazelnuts  
Vanilla  
Black sesame  
Ginger  
Pistachio  
Mint - chocolate  
Coconut

## Sorbets

Apricot from Valais  
Lychee  
Lemon  
Mango  
Passion fruit  
Strawberry  
Wine peach  
Raspberry

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