

# Spring Collection 2022

*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

<b>Cream of carrot soup with a touch of ginger</b> Lime-flavoured floating island & Gruyère cheese fritters <i>Œil de perdrix, Château d'Auvernier (CH)</i>	21.-	Y
<b>Warm white asparagus</b> Smoked haddock, tapioca soufflé, pimento-oil emulsion & lemon-flavoured cream <b>Vegetarian version also available</b> <i>Sauvignon blanc, Domaine Keller (CH)</i>	23.-	V
<b>Cold crab tartlet</b> Creamed fennel, lemon jelly & olive pearls <i>Chasselas, Domaine Saint Sébaste (CH)</i>	19.-	Y V
<b>Grilled fillet of mackerel</b> Pickled cucumber, sesame-flavoured ponzu sauce, & dill-seasoned curd <i>Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)</i>	28.-	
<b>Foie gras terrine with a hint of yuzu</b> Cocoa, pomelo & toasted brioche <i>Pinot Grigio DOC, Alois Lageder (IT)</i>	9.-	
<b>Asian style beef tenderloin tartare</b> 75 gr Avocado, ginger, ponzu, quince jelly & palm heart <i>Pinot Noir Barrique «Signature», Bouvet-Jablor, Auvernier (CH)</i>	17.-	V
<b>Tempura-style king prawns</b> Sweet chili emulsion <i>Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)</i>	25.-	
<b>Mixed salad</b> Fresh salad with mixed herbs & sakura, homemade vinaigrette <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	20.-	B
	12.-	
	22.-	
	8.-	
	14.-	V
	8.-	

Ⓟ = Signature dish / Y = Vegetarian / V = Vegan / G = Gluten free  
Origin of products: Asparagus – Scotland / Crab – Great Britain / Mackerel – France / Foie gras – France  
Beef – Switzerland / King Prawns – Vietnam

# Main courses

## From land & sea

Glass 1dl

**Fillet of Cod** 43.-

Variations on a beetroot theme, Brives mustard, currant jelly & shiso

**Chardonnay**, *Domaine de Montmollin (CH)*

8.-

**Fillet of Bass « Inasal » style** 39.- 

Cucumber & pineapple with sweet pepper & coriander,  
chickpea-flour pancake, green asparagus, coconut curry cream

**Sauvignon blanc**, *Domaine Keller (CH)*

8.-

**Meunière-style fillets of perch** 42.- 

Fondant potato, roasted fennel, bouillabaisse juice & aioli

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

8.-

**Beef tenderloin** 55.-

Paprika-seasoned carrot tops & Miso mousse,  
hazelnut crisps, wheat & satay sauce

**Cornalin** *Frédéric Zufferey, Valais (CH)*

9.-

**Chicken Breast** 39.-

Small watercress-flavoured soft fresh cheese ravioli, fresh peas,  
pickled radish & chorizo emulsion

**Gigondas Jugunda**, *La Ferme Du Mont, Vallée du Rhône (F)*

11.-

**Asian style beef tenderloin tartare** 200 gr 42.-

Avocado, ginger, ponzu, quince jelly & palm heart

**Pinot Noir Barrique** «Signature», *Bouvet-Jablor, Auvergnier (CH)*

12.-

**Rack of lamb** 48.-

Tajine-style turnip, saffron-seasoned juice,  
and Moroccan herb flavoured couscous

**Rasteau** «Esprit d'Argiles», *Domaine de la Collière (F)*

10.-

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

Origin of products: Cod – Norway / Bass – Spain / Perch – Poland / Beef – Argentine / Poultry – France  
Beef tartar – Switzerland / Lamb – Australia

# Main courses

## Pure vegetarian

Glass 1dl

### **Fried chick-pea-flour pancake**

Cucumber, pineapple with sweet pepper & coriander,  
green asparagus, coconut curry cream

*Pinot gris Barrique, Château d'Auvernier (CH)*

26.- 

11.-

### **Paprika-seasoned carrot tops**

Miso mousse, hazelnut crisp, wheat & satay sauce

*Œil de perdrix, Château d'Auvernier (CH)*

28.- 


8.-

## FOR «TOMORROW'S GOURMETS»

We are happy to give your children the opportunity to discover the secrets & diversity of our cuisine!  
They can have a choice of any starter and any main course from our menu for the «magical»  
price of CHF 25.- or they can chose one main course for CHF 15.- (half portion).  
For children up to 12 years old, accompanied, excluding drinks.

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

**Cheeses ripened in the cellars of the renowned specialist Sterchi** 16.-

**Strawberry** 17.-   
Like a de-constructed strawberry sponge cake,  
basil gel & Maras-des-bois strawberry mousse

**Cocoa** 18.-   
70% chocolate bar duet, caramelized banana & calamansi sorbet

**Iced nougat** 15.-   
Honey cream, vanilla-flavoured rice crisps & passion fruit

**Rhubarb** 16.-   
Slowly-cooked rhubarb, pistachio & green tea cake

**Citrus-fruit tart** 16.-   
Brittany-style shortbread, pomelo, grapefruit, candied peel,  
orange crisp & lemon ice-cream

*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*

<b>Coupe Danmark</b> (vanilla ice cream, whipped cream, hot melted chocolate)	14.-
<b>Café glacé</b> (espresso coffee ice-cream with croquant shards, coffee sauce, whipped cream)	14.-
<b>Sorbets &amp; fresh fruit palette</b>	15.-

## Ice cream

Coffee  
Plain yogurt  
Black chocolate  
Salted butterscotch  
Vanilla  
Black sesame  
Ginger  
Green tea  
Pistachio  
Coconut milk

## Sorbets

Strawberry  
Raspberry  
Lemon  
Yuzu  
Passion fruit  
Lychee  
Mango

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