

# Summer 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

### Bass ceviche

Lovage, white radish, wasabi cream & green apple vinaigrette

*Chasselas, Domaine Saint Sébaste (CH)*

9.-

26.-



### Serrano ham

Fresh courgette bavarois, parmesan & sun-dried tomato relish

*Œil des roches, Domaine La Grillette (CH)*

9.-

25.-



### Just-seared marinated salmon

Bok choy & fresh goat's cheese patties, taggiasche olives,  
Hazelnut, apricot & sea buckthorn jelly

*Pouilly fumé, Domaine de Tracy (CH)*

9.-

24.-



### Iced nougat of foie gras

Passion fruit, cacao jelly, caramelized cocoa nibs, dried fruit &  
tangy Mizuna salad

*Merlot Bianco Rovere, Domaine La Grillette (CH)*

12.-

25.-



### Asian style beef tenderloin tartare 75 gr

Avocado, ginger, ponzu, quince jelly & palm heart

*Pinot noir signature, Domaine Bouvet Jabloir (CH)*

12.-

20.-



### Tempura-style king prawns (4 pieces)

Sweet chili emulsion

*Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)*

8.-

22.-



### Mixed salad

Aromatic herbs & Sakura, home-made vinaigrette

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

8.-

14.-



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

Origin of products: Bass – Greece / Ham – Spain / Salmon – UK / Foie gras – Hungary King prawns – Vietnam

# Main courses

## From land & sea

Glass 1dl

### Roasted monk-fish

Fennel, morello jelly, garlic emulsion,  
creamy dill sauce & rice crisps

*Chardonnay Barrique, Domaine Bouvet Jabloir (CH)*

11.-

43.-



### Steamed fillet of bream

Citrus fruit salad with a touch of coriander, avocado, orange-juice  
& ginger vinaigrette, lemon & watercress

*Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)*

8.-

45.-

### Fillets of perch with an Asian twist

Indian-spiced tofu, fermented beans, celery sticks,  
sweet potato purée & curry emulsion

*Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)*

8.-

44.-

### Beef tenderloin

Fine smoked broccoli mousse, mini squash, gnocchi & Porto-flavoured onions

*Malbec-Merlot, Domaine La Grillette (CH)*

11.-

55.-

### Chicken Breast

Mini verbena-flavoured carrots, sweet & sour melon, creamy shellfish sauce

*Pinot Noir Signature, Domaine Bouvet Jabloir (CH)*

12.-

42.-



### Asian-style beef tenderloin tartar 200 gr

Avocado, ginger, ponzu, quince jelly & palm heart

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

11.-

42.-



### Breast of veal cooked for 48 hours

Grilled courgettes, finely-diced warm vegetables with olives,  
meat gravy vinaigrette, mashed potatoes

*Pinot Noir, Domaine de Montmollin, Auvernier (CH)*

8.-

49.-

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

Origin of products: Monkfish – France / Bream – Greece / Perch – Poland / Beef – Argentina / Poultry – France/Switzerland  
Beef tartar – Switzerland / Veal – Switzerland

# Main courses

## Pure vegetarian

*Glass 1dl*

### **Pickled fennel**

Creamy dill sauce, morello jelly, pink garlic emulsion

*Chardonnay Barrique, Domaine Bouvet Jabloir (CH)*

11.-

29.-  

### **Grilled courgette**

Finely-diced warm vegetables, smoked broccoli mousse & rice crisps

*Maibec-Merlot, Domaine La Grillette (CH)*

11.-

32.-  

## 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.

# Summer

## Seasonal specials

### SALAD CORNER

Glass 1dl

starter / main course

**Smoked tofu summer rolls,  
peanut sauce & nuoc cham**

Red cabbage, carrots, rice noodles

*Rosé Love By Léoube, Châteaux Léoube (F)*

22.- / 36.-



9.-

**Grapefruit & squid salad**

Spicy mango tartar, button mushrooms & watercress

*Sauvignon blanc, Domaine Keller (CH)*

24.- / 39.-

9.-

**Tomato tartar & Burratina**

Cherry tomatoes, redcurrant jelly, origano & herb-flavoured vinaigrette

*Cuvée Lake Side, CÉil de perdrix, Neuchâtel (CH)*

20.-

8.-


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

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

**Apricot** 14.-   
Like a cheesecake, poached with star anise, apricot sorbet  
& apricot liqueur baba

**Chocolate** 18.-   
Manjari 64% black chocolate delight, raspberry centre, raspberries,  
balsamic ice-cream

**Yellow peach & cherry** 15.-    
Almond tart, stewed cherries, vanilla-flavoured mascarpone cream

**Blackberry** 16.-   
Creamy blackberry & violet dessert, almond dacquoise, crystallized violet,  
blackberry & raspberry coulis

**Mojito** 15.-   
Lime & mint fondant dome, pineapple & alcohol-free Mojito sorbet

*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.-