

Lake Side

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

Glass 1dl

Small Greek-style cauliflower tart

Cashew nuts, harissa, taggiasche olives & coconut

Guido Brivio « Le Pra » Merlot, Tessin (CH)

9.-

17.-



Leek salad with vinaigrette sauce

Mortadelle, pistachio nuts, Japanese lettuce & mustard seeds

Vegetarian version

Pinot Grigio DOC, domaine Adrian (IT)

10.-

16.-



13.-



Octopus carpaccio

Wasabi relish, trout caviar, citrus-fruit flavoured vinaigrette & baby radish leaves

Sauvignon, Domaine Boris Keller, Vaumarcus (CH)

9.-

22.-

Citrus-marinated salmon

Crispy fresh goat's cheese toast, chicory leaves & tangerine

Macon Verze, Domaine la Denante (F)

11.-

20.-

Red onion soup

Tomato-flavoured broth, Chasselas white wine, Porto & crisp oven-grilled Gruyère-cheese toasts

Bosco del grillo IGP, Toscana (IT)

10.-

15.-



Beef tartar with truffles (120 gr)

Hazelnuts, Jerusalem artichoke & parmesan pickles

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

9.-

19.-



Tempura-style gambas

Sweet & sour mayonnaise

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

8.-

22.-

Seasonal salad

Mixed salad leaves, seasonal vegetables & vinaigrette

Cuvée Lake Side, Pinot noir, Neuchâtel (CH)

8.-

14.-

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

Origin of produce: Octopus – Portugal / Salmon – Norway / Mortadelle – Italy / Tartar – Switzerland / Gambas – Vietnam

Main courses

Glass 1dl

Roasted cod

Celeriac, persimmon & sea buckthorn flavoured cream of lobster soup

Chardonnay, Château d'Auvernier (CH)

43.-



12.-

Fish paella

Fillet of rosefish, squid, mussels, chorizo, rice, brocolini & saffron-flavoured emulsion

Love by Léoube, Côtes de Provence (F)

42.-



9.-

Fillet of sea bass

Carrots, spinach gnudi, curried mango broth & fresh coriander pesto

Sauvignon, Domaine Boris Keller, Vaumarcus (CH)

40.-



9.-

Chicken tajine with lemon

Kalamata olives, turnips, grapes, chickpeas, basil & boulgour

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

40.-

9.-

Slowly-cooked lamb croquette

Sweet-potato gnocchi, Brussels sprouts, feta with meat gravy

La demoiselle d'Haut Peyrat, Haut Médoc (F)

39.-

12.-

Beef tenderloin

Variations on a butternut theme, candied orange, green cardamom, cocoa nids & home-made barbecue sauce

Gigondas Jugunda, La ferme du Mont (F)

55.-



11.-

Beef & truffle tartar (250 gr)

Hazelnuts, Jerusalem artichoke pickles & parmesan

Served with grilled country-style bread

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

42.-

9.-

Linguine with clams

White wine, clams, garlic, red peppers & parsley

Pinot Grigio DOC, Domaine Adrian (IT)

39.-

10.-

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

Origin of produce: Cod - Norway / Rosefish - Iceland / Bass - Greece / Octopus - Portugal / Mussels - France / Chorizo - Switzerland / Poultry - Switzerland / Lamb - Ireland / Beef tenderloin - Australia / Tartar - Switzerland / Clams - north-east Atlantic

Main courses

Pure vegetarian

Glass 1dl

Butternut texture

Candied oranges, green cardamom, cocoa nids, barbecue sauce

Macon Verze, Domaine la Denante (F)

28.-



11.-

Lemon-flavoured rösti-style potatoes

Fine mousse, cultivated button mushrooms & onion cream

La Demoiselle d'Haut Peyrat, Haut-Médoc, (F)

29.-



12.-

Children's menu (Up to 12 years)

28.-

Main course

Fillet of cod

Pasta & roasted mushrooms

or

Beef burger

Rösti-style potatoes & carrots

Dessert

Hot waffle

Chantilly cream & homemade chocolate sauce

or

Ice cream

(2 scoops – choice of flavours)

And to end... on a sweet note

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

Baked Alaska 17.- 

Vanilla ice-cream with candied oranges, tangerine sorbet, pistachio biscuit & meringue, flamed with Grand Marnier

Lemon declination 14.- 

Caramelized custard cream, sorbet & brioche with candied peel

Litchi 15.-  

Crystallized chestnut-flavoured litchi foam, chestnut-flavoured sponge cake & sauce

Chocolate charlotte (73% cocoa) 16.- 

Poached pears, macarons & 4-spice coulis

Apple & quince crumble 14.- 

Quince ice cream & green cardamom crisps

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.

Coupe Danemark (vanilla ice-cream, chocolate sauce & chantilly cream)	14.-
Iced coffee (coffee ice-cream, espresso coffee & whipped cream)	14.-
Colonel (lemon-yuzu sorbet with a drizzle of vodka)	16.-
« Williamine » (pear sorbet drizzled with pear liqueur)	16.-

Ice cream

Coffee
Matcha tea
Dark chocolate
Gingerbread
Bourbon vanilla
Black sesame noir
Ginger
Pistachio
Plain yoghurt
Coconut

Sorbets

Pear
Litchi
Lemon-yuzu
Mango
Passion fruit
Strawberry
Tangerine
Raspberry

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

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