

DINNER

MARDI - VENDREDI | 18H - 21H

BURGER

Steak pur bœuf, cheddar, lard grillé,
oignons caramélisés, laitue
mayonnaise maison au paprika fumé,
bun grainé, country potatoes
Pure beef steak, cheddar, grilled bacon,
caramelized onions, smoked paprika
mayonnaise, seed bun,
country potatoes

CHICKEN BURGER

Poulet suisse, sauce BBQ maison,
laitue, oignons rouges, bun grainé,
country potatoes
Swiss chicken, homemade BBQ sauce,
lettuce, red onions, seed bun,
country potatoes

PASTA FRAÎCHES

Pasta, sauce Pesto maison, tomates séchées,
stracciatella di Burratta, copeaux de parmesan
Pasta, homemade Pesto sauce, sun-dried
tomatoes, stracciatella di burrata, parmesan
shavings

SALADE DE SAUMON FUMÉ

Saumon fumé, agrumes,
pickles d'oignons, herbes fraîches, avocats,
tomates, oeuf parfait, sauce vinaigrette
Smoked salmon, citrus, onions, pickles, fresh
herbs, avocado, tomatoes, perfect egg, vinai-
grette sauce



SUGGESTION

Le chef vous propose deux suggestions
The chef has two suggestions
- Classique
- Veggie

28

GASPACHO

Gaspacho de saison, croûtons
Seasonal gaspacho,
arugula oil, croutons



17

28

VEGGIE TOAST

Tranche de pain grainé toastée
et parfumée au pesto maison, légumes
(aubergine, courgette, poivron)
grillés à l'ail, crème de burrata
Slice of toasted grainy bread flavoured with ho-
memade pesto, vegetables (eggplant, zucchini,
bell pepper) grilled with garlic, burrata cream

17 | 25

22

SALADE CHÈVRE CHAUD

Toasts de pain grainé,
garnie de fromage de chèvre,
salade mesclun, noix, fruits de saison,
dressing balsamique TDC
Goat cheese toast gratinated with honey,
mesclun salad, walnuts, seasonal fruits, TDC
balsamic dressing

24

26

