



SEASONAL MENU

AUTUMN 2024



moderntimes

HOTEL


—
TRIBUTE PORTFOLIO

FOR A GOOD START

TO SHARE OR AS INDIVIDUAL STARTER

	½	1
HOMEMADE SMOKED DUCK BREAST, STUFFED WITH FOIE GRAS, TOASTED BREAD AND POACHED FIG		29.00
"PAPI DÉDÉ'S" PHEASANT TERRINE WITH ARMAGNAC, SERVED WHOLE WITH SEASONAL PICKLES	14.00	26.00
HOMEMADE FOIE GRAS , MANGO AND GUINEA PEPPER		26.00
OYSTERS NO. 3, FINE DE CLAIRE, MARENNES D'OLÉRON SHALLOT VINEGAR AND LEMON, 6 PIECES		24.00
DRIED VENISON COLD CUTS (80G), SEASONAL PICKLES		29.00
6 BURGUNDY SNAILS WITH GARLIC BUTTER		18.00
ROASTED BONE MARROW , PARSLEY, TOASTED BREAD 20 MIN. COOKING TIME	14.00	23.00

SALADS

	½	1
 GREEN SALAD , BALSAMIC VINEGAR, BIO SEEDS	9.00	14.00
CAESAR SALAD , CROUTONS, PARMESAN CHEESE, BACON	17.00	25.00
WITH MARINATED PRAWNS	23.00	31.00
WITH CRISPY CHICKEN	23.00	31.00

SOUPS

BUTTERNUT CAPPUCCINO,
COUNTRY BACON CREAM AND PIEDMONT HAZELNUTS 17.00



BUTTERNUT CAPPUCCINO, VEGAN VERSION 17.00

GRATINATED ONION SOUP, HALF-AND-HALF 16.00

TARTARS

BEEF TARTAR OF THE WEEK (SERVED ONLY FOR LUNCH) 29.00

BEEF TARTAR "TRADITION", 36.00
CAPERS, GHERKINS, SHALLOTS, AND PARSLEY,
MUSTARD PICKLES AND MARINATED EGG YOLK

VEAL TARTARE WITH AUTUMN TRUFFLE AND PARMESAN 45.00

150 GRAM PER SERVING, TOASTS AND GREEN SALAD,
FRENCH FRIES OR SPINACH

GAME TASTING MENU (WILD GAME)

PRICE PER PERSON, FOR A MINIMUM OF 2 89.00
SERVED IN FOUR COURSES

101 AMUSE BOUCHE

101 PIGEON AND FOIE GRAS PITHIVIERS
KRIEK SAUCE AND ROOT VEGETABLES

101 GRILLED SADDLE OF VENISON
BARBERRY SAUCE, SPÄTZLIS AND SEASONAL ACCOMPANIMENTS

101 "MONT BLANC" SUNDAE
CANDIED CHESTNUT, GRIOTTINES, AND WHIPPED CREAM

MENU OF THE SEASON 69.00

STARTER, MAIN COURSE & DESSERT OR BY PLATE

STARTERS

VEAL TARTARE, WITH AUTUMN TRUFFLE AND PARMESAN 26.00

OR

OYSTERS N°3, "FINES DE CLAIRE", 24.00
 MARENNES D'OLÉRON, SHALLOT VINEGAR AND LEMON,
 6 PIECES

OR

BUTTERNUT CAPPUCCINO, ( OPTION AVAILABLE)
 COUNTRY BACON CREAM, PIEDMONT HAZELNUTS 17.00



MAIN COURSES

VENISON STEW WITH BLACKCURRANT, 44.00
 SPÄTZLIS, POACHED BOTZI PEAR, AND SPICED, RED CABBAGE

OR

TURBOT FILLET, 54.00
 GRENOBLOISE SAUCE WITH COCKLES, FREGOLA, YOUNG CARROTS

OR

 **THE HUNTER'S PLATE**, 34.00
 BOTZI PEAR, CANDIED QUINCE, SPICED RED CABBAGE,
 BRUSSELS SPROUTS, SPÄTZLIS, AND CITRUS-INFUSED CHESTNUTS



DESSERTS

SPICED POACHED WILLIAMS PEAR, 16.00
 STUFFED WITH PRALINE AND 71% MBO CHOCOLATE CREAM

OR

COCONUT CHEESECAKE SPHERES 16.00
 WHITE CHOCOLATE ESPUMA, PASSION FRUIT

OR

CHEESES OF THE MOMENT 17.00
 OUR CURRENT GRILL SPECIALS CAN BE FOUND IN THE SEPARATE WEEKLY MENU.

FROM GRILL

WHOLE GRILLED SOLE OR SOLE MEUNIÈRE (APPROX. 500G) PREPARED IN FRONT OF YOU +10.00	55.00
ARGENTINIAN RIBEYE « OJO DE AGUA » (250G)	46.00
BEEF FILET «SWISS ANGUS»	
MINI CUT: 120G	41.00
CLASSIC CUT: 200G	54.00
CHEF'S CUT: 250G	65.00
SWISS BEEF PRIME RIB « DRY AGED » FOR 2 PEOPLE (APPROX. 800G)	15.00/100G

OUR PLATES ARE SERVED WITH A CHOICE OF 1 SAUCE AND 1 SIDE DISH.
(PLEASE LOOK AT THE NEXT PAGE)

GAME DISHES

SADDLE OF VENISON (FOR 2 PEOPLE), GRILLED AND THEN ROASTED ON THE BONE, BARBERRY SAUCE, AND UNLIMITED HUNTING GARNISHES	67.00 PER PERSON
ENTRECÔTE DE CERF, (ENV. 220G) FAÇON « TIGRE QUI PLEURE », GARNITURES CHASSE À DISCRÉTION	49.00
BALLOTINE DE FAISAN AUX BOLETS, CHOU FARCI AU FOIE GRAS, SAUCE ALBUFERA, GARNITURES CHASSE À DISCRÉTION	41.00

BURGERS

THE SMOKEY 35.00

ST-LÉGIER LIMOUSINE BEEF STEAK, (180G)
BUN WITH BLACK SESAME AND SMOKED SALT, BARBECUE SAUCE,
ARUGULA, COLONNATA BACON, CHEDDAR, HOMEMADE RELISH

THE CHEDDAR-LOVER 39.00

WITH MELTED CREAMY CHEDDAR



THE CHICKERIKI 35.00

WITH VEGETARIAN STEAK

BURGERS ARE SERVED WITH FRENCH FRIES & GREEN SALAD, GLUTEN FREE BUNS AVAILABLE.

SAUCES

BEEF & MARROW JUS
CHIMICHURRI SAUCE
HOMEMADE BUTTER
ROQUEFORT SAUCE
JACK DANIEL'S BBQ SAUCE
GREEN PEPPER CREAM

ADDITIONAL PORTION: 3.00

SIDE DISHES

FRENCH FRIES
FRENCH FRIES WITH TRUFFLE OIL AND PARMESAN +4.00 EXTRA

FRESH SPINACH WITH GARLIC

SPÄTZLIS

HUNTER'S GARNISHES (BOTZI PEAR, CANDIED QUINCE, SPICED RED CABBAGE,
BRUSSELS SPROUTS, SPÄTZLIS, AND CITRUS CHESTNUTS)

FRESH PASTA: TAGLIOLINI WITH BUTTER

ROOT VEGETABLES

ADDITIONAL PORTION: 6.00

DESSERTS

SPICED POACHED WILLIAMS PEAR , STUFFED WITH PRALINE AND 71% MBO CHOCOLATE CREAM	16.00
" MONT BLANC " SUNDAE, CANDIED CHESTNUT, CHERRIES, AND WHIPPED CREAM	15.00
COCONUT CHEESECAKE SPHERES, WHITE CHOCOLATE ESPUMA, PASSION FRUIT	16.00
DESSERT OF THE WEEK	15.00
CHEESES OF THE MOMENT	17.00

ICE CREAM & SORBETS

1 SCOOP	4.50
2 SCOOPS	9.00
3 SCOOPS	12.00

ICE CREAM: CHOCOLATE, SALTED CARAMEL, COCONUT, COFFEE,
DOUBLE CREAM & MERINGUE, VANILLA, PISTACHIO

SORBETS: STRAWBERRY, RASPBERRY, GREEN APPLE, LYCHEE, PEAR,
MANGO, VALAIS APRICOT, BERGAMOT

ADD CHOCOLATE SAUCE OR WHIPPED CREAM: +3.00

PIMP MY SCOOP

+7.00

ADD A KICK TO YOUR ICE CREAM OR SORBET:

- WILLIAMINE (PEAR)
- ABRICOTINE (APRICOT)
- LIMONCELLO (LEMON)
- VODKA
- CALVADOS (APPLE)

FOOD ORIGINS

BEEF, VEAL, CHICKEN: SWITZERLAND (UNLESS OTHERWISE SPECIFIED)

DUCK, FOIE GRAS, PIGEON: FRANCE

DEER, VENISON: GERMANY / AUSTRIA

PHEASANT: UNITED KINGDOM

SOLE: NETHERLANDS

TURBOT: SPAIN

SLICED BREAD AND BUNS: PANINO VEVEY BAKERY / BONE MARROW TOAST: GERMANY

AUTUMN TRUFFLE: SWITZERLAND / ITALY



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HOTEL

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