

moderntimes

HOTEL

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TRIBUTE PORTFOLIO

*Le  
Modern*

BRASSERIE DU MODERN TIMES HOTEL




## SEASONAL MENU

SPRING 2025




# Le Modern

## STARTERS:

<b>The perfect egg</b>	17.00
Asparagus foam, and julienne of cured ham	
<b>Homemade terrine of the moment</b>	14.00
Pickled vegetables	
<b>Foie gras</b>	26.00
With homemade chutney	
<b>Onion soup gratinée</b> 	16.00
Half-and-half cheese blend	
<b>Bone marrow</b>	Small/Large 15.00/23.00
Oven-roasted with parsley and garlic, served with toasted bread	
 With Périgord truffle	+ 12.00
<b>Young leaf mesclun salad</b> 	9.00
Organic seeds, balsamic vinaigrette	
<b>Caesar salad "Le Modern"</b>	31.00
Romaine lettuce, Caesar dressing, croutons, parmesan, Bacon and crispy chicken	


## MAINS:

<b>Duck breast</b>	42.00
Marinated with Espelette pepper, served with Sarlat-style potatoes	
<b>Poultry ballotine stuffed with morels</b>	39.00
Tagliolini with poultry jus, glazed baby carrots, morel sauce	
<b>Grilled swordfish fillet</b>	45.00
Chimichurri sauce, lemon confit, seasonal vegetables and asparagus risotto	
<b>Melanzane alla Parmigiana</b> 	32.00
The authentic recipe	
<b>Tartare of the week</b>	36.00
Served with fries, salad and toasts	

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## THE GRILL OF THE BRASSERIE "LE MODERN":

<b>Burger of the moment</b> Ask your waiter	36.00
<b>Chickeriki Burger</b>  Barbecue sauce, arugula, cheddar, homemade relish	36.00
<b>Grilled beef fillet</b>	120g/180g 39.00/54.00
<b>"Côte de bœuf" by weight</b> Minimum 800g	100g 16.00
<b>Grilled rack of lamb with herb butter</b> Market vegetables	46.00
<b>Farmhouse pork chop</b> Approx. 200g	38.00

Grilled dishes are served with a salad and a side of your choice:  
Homemade fries or Sarlat-style potatoes  
One sauce of your choice is also included.

Gluten-free burger buns are available.

## SAUCES:

Beurre maison, blue cheese sauce, béarnaise sauce,  
chimichurri sauce, morel sauce (+6.-)

**Extra sauce: 4.-**

## SIDE DISHES:

Sarlat-style potatoes, fries, sautéed spinach with garlic,  
sautéed mushrooms, buttered tagliolini

**Extra side dish: 6.-**



Vegetarian propositions



Vegan propositions

Prices in CHF, incl. service and VAT

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## DESSERTS:

<b>Cheese platter</b> Selection of regional and international cheeses	17.00
<b>Crème brûlée of the moment</b> Ask your waiter	12.00
<b>Chocolate lava cake</b> Served with a scoop of ice cream of your choice	16.00
<b>Apple tarte tatin</b> Double cream, apple-yuzu syrup	14.00
<b>Pineapple delight</b> Piña Colada syrup, with or without rum, flambée at your table	15.00

## ICE CREAMS AND SORBETS:

### Ice Creams :

Chocolate, coffee, double cream & meringue, vanilla,  
pistachio, vin cuit, salted caramel

1 scoop 4.50

2 scoops 9.00

3 scoops 12.00

### Sorbets :

Strawberry, verbena, Valais apricot, lemon, bergamot, pear,  
apple, raspberry, lychee, coconut, mango

Add chocolate sauce or whipped cream:

+3.00

## PIMP MY SCOOP:

Boost your ice cream or sorbet with a shot of:

+7.00

Williamine - Abricotine - Limoncello - Vodka - Calvados

## FOOD ORIGIN:

Beef, pork, chicken, poultry: Switzerland (unless otherwise stated)

Foie gras, duck: France

Swordfish: FAO 34 Atlantic, Central-East

Lamb: New Zealand

Bread, buns, toast: Switzerland

Prices in CHF, incl. service and VAT