

Hors d'Oeuvres/ Starters

BREAD & BUTTER	£1.50
ASSIETTE DES GRISONS <i>THINLY SLICED AIR CURED BEEF</i>	£7.45
ASSORTIMENT DE SAUCISSES <i>A SELECTION OF SWISS SAUSAGES</i>	£6.85
WURST-KÄSE SALAT "LE GRUYÈRE" <i>SAUSAGE SALAD WITH "LE GRUYERE" CHEESE</i>	£6.85
TERRINE MAISON <i>OUR FAMOUS HOUSE PATÉ</i>	£6.60
RAGOUT DE CHAMPIGNONS SAUVAGES <i>SELECTION OF WILD MUSHROOMS SAUTEED WITH SHALLOTS</i>	£7.95
RENDEZ-VOUS DE PÊCHE FUMÉE <i>A SELECTION OF SMOKED FISH SERVED WITH A HORSERADISH & BEETROOT SAUCE</i>	£7.95
COCKTAIL DE CREVETTES <i>PRAWN COCKTAIL WITH A COCKTAIL SAUCE</i>	£6.85
CUISSES DE GRENOUILLES PROVENÇALE <i>FROG LEGS IN A TOMATO & GARLIC SAUCE</i>	£7.90
ESCARGOTS A LA MODE DU PATRON <i>SNAILS IN OUR OWN GARLIC & HERB BUTTER</i>	£7.90
RACLETTE <i>MELTED SWISS RACLETTE CHEESE WITH PICKLES & NEW POTATOES</i>	£5.90

Potages / Soups

POTAGE DU JOUR <i>OUR HOME-MADE SOUP OF THE DAY</i>	£4.45
GRATINÉE A L'OIGNON <i>TRADITIONAL ONION SOUP</i>	£5.45

Pates / Pasta

PIZOKEL (SPÄTZLI) <i>SPÄTZLI WITH BACON, CABBAGE, SBRINZ (CHEESE) & CREAM</i>	£6.95 / £9.90
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Specialities

EMINCE DE VEAU "ZURICHOISE" <i>SLICES OF VEAL IN A CREAM & MUSHROOM SAUCE</i>	£13.55
EMINCE DE BOEUF "STROGANOFF" <i>SLICED BEEF COOKED WITH GHERKINS, PEPPERS, ONIONS & CREAM</i>	£13.95
BRATWURST WITH RÖSTI <i>SWISS VEAL SAUSAGE WITH ONION SAUCE & RÖSTI</i>	£12.90
BUURE BRATWURST WITH RÖSTI <i>SWISS COARSE PORK SAUSAGE WITH ONION SAUCE & RÖSTI</i>	£12.90
FILET ST. MORITZ <i>FILLET OF BEEF IN A TOMATO, MUSHROOM & BRANDY SAUCE</i>	£19.95
FILET MADAGASCAR <i>FILLET OF BEEF WITH GREEN PEPPER CORNS, WHISKY & CREAM SAUCE</i>	£19.95

Traditional Side Dishes

RÖSTI	£3.00
SPÄTZLI	£3.00
NOODLES	£4.20
LEGUMES FRAIS <i>SEASONAL FRESH VEGETABLES</i>	£3.00
MIXED SALAD	£3.90

Dessert et Fromages

SELECTION OF HOME-MADE DESSERTS FROM £4.50 <i>SEE DESERT MENU</i>	
MÖVENPICK ICE-CREAM & SORBET FROM £4.50	
SELECTION OF CHEESES FROM SWITZERLAND FROM £5.50	
ESPRESSO/CAPPUCCINO	£1.90
DOUBLE ESPRESSO	£2.50
SELECTION OF TEAS	£1.90
SELECTION OF LIQUEUR COFFEES	FROM £5.90

PRICES INCLUDE VAT
AN OPTIONAL SERVICE CHARGE OF 12.5%
WILL BE ADDED TO YOUR BILL

Fondues (min. 2 persons)

A FONDUE MADE WITH CHEESES FROM SWITZERLAND IS A
GREAT EXPERIENCE & A SPECIAL TREAT



FONDUE NEUCHATELOISE per person £13.90 <i>DIP FRESH CRUSTY BREAD INTO BUBBLING GRUYERE & EMMENTAL CHEESE</i>	
FONDUE MOITIÉ-MOITIÉ per person £14.90 <i>MELTED GRUYÈRE AND VACHERIN CHEESE SERVED WITH NEW POTATOES & BREAD</i>	
FONDUE VALAISANNE AUX TOMATES per person £14.90 <i>A SMOOTH BLEND OF GRUYÈRE, VACHERIN, TOMATOES & WHITE WINE SERVED WITH NEW POTATOES & BREAD</i>	
FONDUE AUX VERDURES per person £14.90 <i>DIP SEASONAL VEGETABLES INTO A BUBBLING, TRADITIONAL SWISS CHEESE FONDUE</i>	
FONDUE FORESTIÈRE per person £14.90 <i>BUBBLING CHEESE WITH WILD MUSHROOMS SERVED WITH BREAD</i>	
FONDUE BOURGUIGNONNE per person £19.90 <i>CUBES OF PRIME BEEF IN HOT OIL, COOKED TO YOUR LIKING SERVED WITH A SELECTION OF SAUCES</i>	
FONDUE CHINOISE per person £19.90 <i>COOK STRIPS OF BEEF IN A POT OF STOCK, DIP THEM INTO A SELECTION OF TASTY SAUCES. IT IS A TRADITION TO CRACK A RAW EGG INTO THE POT & ENJOY THE DELICIOUS SOUP AT THE END</i>	
FONDUE AU CHOCOLAT per person £7.95 <i>A POT OF FINEST MELTED CHOCOLATE INTO WHICH YOU DIP A VARIETY OF TEMPTING FRUITS & BISCUITS</i>	

Poissons / Fish

FILET DE SAUMON AU SAFRAN <i>SALMON FILLET ON A BED OF SPINACH WITH SAFFRON SAUCE</i>	£13.90
SCAMPIS PROVENÇALE <i>SCAMPIS COOKED WITH TOMATO & GARLIC</i>	£16.90

Viandes / Meat

SUPREME DE VOLAILLE À L'ESTRAGON <i>PAN FRIED BREAST OF CHICKEN SERVED WITH TARRAGON SAUCE</i>	£12.50
ESCALOPE DE VEAU NATURE <i>GRILLED VEAL ESCALOPE</i>	£13.90
ESCALOPE VIENNOISE <i>VEAL ESCALOPE IN BREAD CRUMBS</i>	£14.90
CORDON BLEU <i>VEAL ESCALOPE FILLED WITH HAM & SWISS CHEESE, PAN FRIED</i>	£15.90
FOIE DE VEAU <i>CALVES LIVER GRILLED OR AU BEURRE</i>	£13.95
FOIE DE VEAU EMINCE AU MADERE <i>SLICES OF CALVES LIVER WITH MADEIRA & FRESH MIXED HERBS</i>	£14.95
FILET DE PORC (PORK FILLET) <i>CALVADOS & CARAMELISED APPLE SAUCE</i>	£13.40
ENTRECOTE NATURE <i>GRILLED SIRLOIN STEAK</i>	£17.25
ENTRECOTE MAITRE D'HOTEL <i>SIRLOIN STEAK WITH HERB BUTTER</i>	£17.95
FILET NATURE <i>GRILLED FILLET STEAK</i>	£18.50

Vegetarian

RÖSTI AUX LEGUMES <i>RÖSTI AND MIXED VEGETABLES GRATINATED WITH CHEESES FROM SWITZERLAND</i>	£9.90
ÄLPLERMAGRONEN <i>MACARONI AND DICED POTATOES WITH CREAM, CHEESE & ONIONS</i>	£9.90
SPÄTZLI ST. MORITZ <i>SPÄTZLI WITH WILD MUSHROOM, TOMATOES & SBRINZ (CHEESE)</i>	£10.90

Please note that we cannot guarantee that any of our food
are free from nut trace elements.