

Cheese

Local cheeses selection and mixed dried fruits (apricot, grape and nuts)
from « Tyrode fromager » located at l'Auberson (8km) 14.00

Desserts

« Paris-Brest » with seasonal fruits, « raisinée » ice cream
(cooked wine ice cream , specialty from Vaud) 11.00
Rhubarb and pistachio combination, vanilla whipped cream 12.00
Coffee and delicacies* 15.00
Selection of dessert delicacies* 12.00
« Raisinée » ice cream sprinkled with Baileys coffee liquor 11.00
(cooked wine ice cream , specialty from Vaud)


Our « Movenpick » ice cream menu available upon request

We will be happy to provide you with detailed informations on the possible presence of
allergens in our dishes and menus.

Our bread is made by local artisan bakers in Sainte Croix (5km)



* The dishes on this menu that are not marked with an asterisk (*) are prepared entirely on site using raw
ingredients and traditional cooking methods in accordance with the criteria of the label « Fait Maison »
(Home-made)

 100% Swiss, the "Loë" perch is reared in pure mountain water and is free from drugs and antibiotics.

The list of allergens is available on request. Please ask a member of the staff.

TVA 7.7% and service included

Boas Experience

Starters

Green salad 8.00
Mixed green salads and roasted seeds 12.00/21.00
(CH) Spring salad with marinated perch 16.00/26.00
Soja and roasted sesame seeds sauce
(FR) Guinea fowl terrine with plums and foie gras 19.00
And its chutney, seasonal salad, hazelnut marbled bread toast
(CH) Switerland beef tartar and it's seasoning (110g) 28.00
Seasonal salad and toasted local bread (220g) 38.00
(CH) Vallorbe snails seasoned with butter and parsley
Served in their shell* 6 pieces 16.00
12 pieces 26.00

Vegetarian and vegan dishes

Eggplant caviar and spring vegetables 32.00
Accompagnied with rösti (typic switzerland hash browns)
« Sérac » cheese ravioles 34.00
Creamy peas and asparagus tips
Crunchy mixed vegetables with vegetable cream 16.00/28.00
And bear's garlic tartare (Served with Toast)

For under-12s...

(Served with vegetables and chips)

(CH) Perch fillets from Loë (Valais) Meunière 100g 22.00
(BR) Chicken Nuggets* 14.00
(CH) Local fillet of beef 26.00
Neapolitan noodles 10.00

"An asterisk (*) means that the dish does not meet the criteria for the "home-made" label.

Boas Experience

Fishes

(CH)	Perch fillets Loë	
	- Meunière, (tartar sauce)	42.00
	- A la Jurassienne (morel sauce)	49.00
(CH)	Trout from our fishpond, about 330g (Chamby - Vaud)	
	- Meunière	42.00
	- Au bleu (poached in a short broth)	42.00
	- A la Jurassienne (morel sauce)	49.00
	- Jura Yellow Wine	49.00
(FR)	Red mullet fillets in flambéed courgette flakes Absinthe from the Val de Travers	39.00
(CH)	Grilled Chevalier Char fillets à la Grenobloise (Lemons, parsley, capers and croutons)	36.00
<h2>Meats</h2>		
(CH)	The papet Vaudois	28.00
(CH)	Fillet of local beef (Boucherie Naef)	
	- Nature	44.00
	- Café de Paris butter	46.00
	- A la Jurasienne (Morel sauce)	52.00
(CH)	Pork shank glazed with Auberson honey And old-fashioned mustard	34.00
(IT)	Tagliata of lamb fillet spring style (Virgin sauce, asparagus and strong juice)	38.00
(USA)	Bison entrecôte with chanterelle mushrooms	52.00

Our dishes are served with seasonal vegetables, and you can choose your own starch:
noodles, basmati rice, potatoes, French fries/chips, etc. *

Origin: CH: Switzerland, FR: France, VIET: Vietnam, USA: United States
NZ: New Zealand, ESP: Spain, PL: Poland

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Boas Experience

Menu Terroir

Spring salad with marinated perch
With soy sauce and grilled sesame seeds

Pork shank glazed with honey from L'Auberson
And old-fashioned mustard
On crispy rösti and vegetables of the moment

Paris-Brest with seasonal fruit
Grape ice cream
56.00

History menu

Guinea fowl terrine with prunes and foie gras,
Seasonal salad

Red mullet fillets in courgette flakes
Absinthe flambé from the Val de Travers
Aubergine caviar and asparagus tips

Bison entrecôte with chanterelle mushrooms
Risotto with fried tomatoes confit
Seasonal vegetables

Rhubarb and pistachio combination, vanilla whipped cream Complete

menu : 94.00

Menu with one starter : 82.00

The sommelier's selection

3 glasses of wine to match : CHF 24.00

4 matching glasses of wine : CHF 32.00

A supplement will be charged for any changes to menus.

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Boas Experience