

Front cooking menu

appetizers

- Cheese platter from local organic farmers
- Smoked salmon with limes, herbs and mustard sauce
- Local dried meat specialities

Salatbuffet

**Salad buffet seasonally adapted,
with homemade dressings**

8 varieties

- cucumber salad
- carrot salad
- sliced tomatoes
- palm heart salad
- beetroot salad
- potato salad
- «Russian style» salad
- marinated red peppers
- mushroom Trifolati
- «Viola» eggplants and courgettes grilled
- salad of colored lentils
- poultry Salad
- seafood salad
- octopus carpaccio
- terrine from ox mouth
- green spelt salad
- potato salad
- egg salad
- tabbouleh salad, hoummos, cottage cheese, roasted bread cubes

4 kinds of leaf salads

& 5 raw salads of the season

dressings

3 varieties

- Italian dressing
- French dressing
- Pommery mustard dressing
- fig dressing
- cocktail dressing
- ginger lime dressing
- orange dressing

vegetables

- glazed carrots
- sautéed beans with onions
- grilled courgettes
- pumpkin gratin / vegetable gratin of the season
- parsnip puree
- Ratatouille «Nice» style
- braised chard with tomato
- cabbage turnip in white sauce
- «Ribolitta» lentil vegetables stew
- buttered chickpeas
- sautéed broccoli and puree
- gratin of eggplant
- mixed leek-pepper-vegetables
- creamed spinach

potatos as side dish

rice as side dish

Front cooking menu

Monday

| | |
|-----------------|---|
| poultry | whole chickens |
| pig | special swiss meatloaf, sauteed sausages |
| beef | rump steak, prime boiled beef |
| vegetarian | vegetable and goat cheese tarte |
| fish | fish fillet with lemon potatoes |
| special dish | short roasted from the front cooking buffet |
| fried | a fried dish |
| a dish on gravy | sliced meat on gravy |

Tuesday

| | |
|--------------|---|
| veal | calf's shoulder low-temperature cooked |
| poultry | chicken in egg coating |
| pic | boston-style shoulder with pepper crust |
| beef | braised beef |
| vegetarian | vegetables galettes |
| fish | fish cooked in the pan |
| special dish | veal pasty «Lucerne» style |
| fried | a fried dish |

Wednesday

| | |
|-----------------|--|
| veal | filled calf's neck |
| poultry | turkey breast with honey-mustard crust |
| pic | pork steak, sauteed sausages |
| beef | rump steak |
| vegetarian | slices of tofu |
| fish | steamed fish of the day |
| shortly roasted | burger with tomatoes and cheese |
| a dish on gravy | sliced veal in a creamy sauce with mushrooms |
| special dish | grilled spits |

Thursday

| | |
|--------------|------------------------------------|
| lamb | gigot (leg) of lamb medium roasted |
| pig | meatloaf |
| veal | calf's shoulder |
| vegetarian | gnocchi with ricotta and olives |
| fish | seafood ragout / crispy fried fish |
| special dish | rabbit ragout & seasonal dishes |

Friday

| | |
|--------------|---|
| poultry | Chicken steaks, cottage cheese with herbs |
| pic | knuckle of pork / sauteed sausages |
| beef | seasonal dish |
| vegetarian | «Spanish» omelette with potatoes (tortilla), vegetables |
| fish | salmon steak and pine crust |
| special dish | rice dish with fish |

seasonal dessert buffet