

By the glass 1dl 75cl

## Wine Recommendations

### WHITE WINE

*Muscadet de Sèvre et Maine 1<sup>er</sup> Cru  
Château de la Ragotière*

Loire, France  
Vintage 2014 8.00 56.00

Grape variety: Melon de Bourgogne  
Removal: steel tank  
ABV: 12%  
Color: golden yellow  
Character: This Muscadet smells intense and is surprisingly complex: Fruity aromas like apple, lime, honey melon and vegetative notes like mint harmonies perfectly.

### RED WINE

*Côtes de Bourg A.C.  
Château de la Grave*

Côte de Bourg, France  
Vintage 2015 8.50 59.50

Grape variety: 78% Merlot, 20% Cabernet Sauvignon, 2% Malbec  
Extension: Barrique  
ABV: 13.5%  
Color: deep ruby red  
Character: The Château de la Grave is a very balanced, aromatic wine with complex structure.

### VARIED WINE LIST

*To view a greater selection,  
please obtain our large wine list.*

## Starters

*Fish soup «Helvetia»*  
garlic bread 13.50

*Octopus carpaccio*  
with citrus vinaigrette 15.50

## «Moules et frites»

*Mussels «Sailor style»*  
white wine broth with garlic and parsley  
French fries and baquette 29.50

*Mussels «traditional Italian way»*  
tomatoes and Mediterranean herbs  
French fries and baquette 29.50

*Mussels with saffron broth*  
French fries and baquette 32.50

## Classic

*«Linguine alle Vongole»*  
traditional pasta dish with clams  
garlic, parsley and white wine 28.50

*Grilled Sole*  
freshly caught approx. 450 g, classically prepared with lemon and olive oil  
salted potatoes, spinach leaves 48.00

## Vegan

*Savoy involtini with salsify ragout*  
with herb tofu, grilled vegetables 29.50

You can enjoy our special menu every evening from 6 pm to 10 pm  
and during the weekend, public holidays and on request also at lunchtime.



## Sweets

*Walnut parfait*  
with red wine plums 10.50

*«Crêpes Suzette»*  
homemade crêpes  
with orange butter and  
vanilla ice cream 12.50

### Declaration

We source our seafood and saltwater fish by Comestibles Seinet, Lucerne. Our mussels, clams and sole are from the North-East Atlantic. The octopus (*Octopus Vulgaris*) are from the Eastern Central Atlantic.

About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.

### Delivery of alcoholic beverages

We are not authorized to sell wine, beer and cider to anyone under 16 years; Cocktails, liquors and long drinks won't be served to anyone under 18 years.

All prices in Swiss Francs including 7.7% VAT.