

Le Rendez-vous

Restaurant



Starter	CHF
Homemade foie gras with mango and papaya chutney and plum	21/29,00
Snails (6 or 12 pcs) (homemade butter)	16,00/ 29,00
Marrow bone with toast	15,50
Beef- Carpaccio with Parmesan, Rucola and truffle oil	19,50
Endive salad with Roquefort and Walnuts from Grenoble	14,50
Salad with warm goat's cheese (Lettuce, tomatoes, warm goat's cheese, honey and nuts)	19,50
Rucola Salad with Parmesan and truffle oil	12,50
Fresh green or mixed Salad	9,50/11,50
Homemade Soup of de day	12,00

Meet

Steak Tartare with Pommes Allumettes and Salade	39,00
Beef Onglet with red onions sauce and pommes allumttes	36,00
Côte de veau au four 350gr. Baked Veal Cutlet served with homemade pumkin gratin and fresh spinach	48,50
Grilled Filet of Beef served with fresh Vegetable and Pommes Allumettes	49,50
Homemade sauces : Poivre, échalote, béarnaise, beurre maître d'hôtel	4,50

Burger's

Burger Le Rendez-vous 200gr. With Reblochon cheese or Classic	32,00/ 29,00
Burger St. Tropez 200 gr. With Shrimps and Avocado-Wasabi Guacamole	36,00

With each Burger: Pommes Allumettes

Fish **CHF**

Fish of the day (ask our waiter for more information)

Tuna Steak with fresh vegetables and homemade pumpkin gratin 42,00

Homemade Pasta

Ravioli homemade filled 27,50

Tagliatelles:

-à la Carbonara 21,00

- with Safran Sauce with vegetable brunoise 22,00

-with fresh vegetables and pin nuts 21,50

-with ham from Bayonne and fresh spinach with cream 25,00

***Extra: Shrimps or Chicken** 10,50/8,50

Pizza	CHF
Margherita <i>Tomatoes, Mozzarella, Oregano</i>	18,00
La Siciliana <i>Tomatoes, Mozzarella, Ham, fresh Mushrooms, Egg, Oregano</i>	24,50
Napolitana <i>Tomatoes, Mozzarella, Sardines, Capers, Oregano</i>	20,50
Prosciutto <i>Tomatoes, Mozzarella, Ham, Oregano</i>	22,00
Funghi <i>Tomatoes, Mozzarella, fresh Mushrooms, Oregano</i>	21,00
Monaco <i>Tomatoes, Mozzarella, Parma Ham, Oregano</i>	25,00
Gorgonzola <i>Tomatoes, Mozzarella, Gorgonzola, Oregano</i>	20,50
Del Padrone <small>(Aku's Pizza)</small> <i>Tomatoes, Mozzarella, Veal, Peppers, Garlic, Oregano</i>	25,00
4 Formaggi <i>Tomatoes, various kinds of cheese, Oregano</i>	23,00
Vegetariana <i>Tomatoes, Mozzarella, Seasonal Vegetables, Basil, Oregano</i>	23,50
Calzone <i>Tomatoes, Mozzarella, Ham, fresh Mushrooms, Egg, Oregano</i>	25,00
Miss France <i>Tomatoes, Buffalo Mozzarella, Parma Ham, Rocket, Cherry Tomatoes, Parmesan, Mozzarelline, Truffle Oil, Oregano</i>	29,50
Hawaii <i>Tomatoes, Mozzarella, Ham, Pineapple, Oregano</i>	22,50
4 Stagioni <i>Tomatoes, Mozzarella, fresh Mushrooms, Ham, Peppers, Artichokes, Oregano</i>	24,00
Tonno <i>Tomatoes, Mozzarella, Tuna, Capers, Oregano</i>	23,50
Tutta Fresca <i>Tomatoes, Mozzarella, fresh Mushrooms, Cherry Tomatoes, Garlic, Rocket, Oregano</i>	22,50
Diavola <i>Tomatoes, Mozzarella, fresh Mushrooms, Olives, Spicy Salami, Oregano</i>	22,50
Valentina <i>Tomatoes, Mozzarella, Peppers, Smoked Bacon, Onions, Oregano</i>	22,50

Desserts (all homemade)	CHF
Assiette de fromages <i>Selection of Cheeses</i>	17,00
Fondant au chocolat maison et glace vanille <i>Hot chocolate Cake with Vanilla Ice cream (homemade)</i>	13,00
Mousse au chocolat	12,50
Coupe Colonel <i>Lemon Ice cream with Vodka</i>	15,00
Café liégeois <i>Vanilla-Mocca Ice Cream with Espresso and whipped Cream</i>	13,00
Chocolat liégeois <i>Chocolate-Vanilla Ice-cream with hot chocolate and whipped cream</i>	13,00
Crème brûlée maison	12,50
Profiteroles <i>Puffs filled with Vanilla Ice-cream and warm chocolate sauce (homemade)</i>	13,50
Tarte Tatin <i>Homemade Tarte Tatin from the oven with Vanilla Ice-cream</i>	13,00
<i>Ice cream (Vanilla, Chocolate, Lemon, Strawberry, Mocca)</i>	5,50 / each

All prices are in swiss francs inkl. 8% Taxes