


SPRING MENU
22.04.25 - 29.06.25

STARTERS

Beef tartare with fresh herbs   **19.-**



 Malakoffs Saladine     **14.-**

Country terrine, red onion chutney, Port jelly    **15.-**

MAIN COURSES

 Malakoffs Saladine     **24.-**

Beef tartare with fresh herbs, chips, salad   **39.-**




Home-made veal cordon bleu, Borne ham and  
 Fribourg Vacherin, herb-infused mousseline
 and vegetables of the moment, well-seasoned jus **48.-**

Lake perch fillets, tartar sauce, chips    
(subject to availability) **46.-**

DESSERTS

Gruyère double cream meringue, red fruits   **12.-**

Strawberry bavares, pistachio financier,   
 cocoa nib tuile **15.-**

Chocolate truffle, Neckli chocolate coulis,   
 toasted almonds **15.-**










Allergens: Lactose  - Gluten  - Mustard  - Shellfish  - Eggs  - Vegetarian 

















SUMMER MENU

30.06.25 - 31.08.25









STARTERS

- Beef tartare with fresh herbs   19.-
-  Saladine of Malakoffs     14.-
-  Serac on a tomato confit, basil oil  15.-

MAIN COURSES

-  Malakoffs Saladine     24.-
- Beef tartare with fresh herbs, chips, salad   39.-
- Roast cockerel, well-seasoned jus, new potatoes, mixed salad    41.-
- Lake perch fillets, tartar sauce, chips     46.-
(availability subject to availability)

DESSERTS

- Gruyère double cream meringue, red fruits   12.-
- Chocolate mi-cuit, salted butter caramel and custard sauce    15.-
- Iced apricot and raspberry parfait, meringue burst and coulis    14.-

Allergens: Lactose  - Gluten  - Mustard  - Shellfish  - Eggs  - Vegetarian 







AUTUMNAL MENU

01.09.25 - 12.10.25

STARTERS

Venison tartare with chestnut slivers   21.-



 Malakoffs Saladine     14.-

 Aumonière of goat's cheese and celery, roasted figs    17.-
 with honey and walnuts, mixed salad

MAIN COURSES

 Malakoffs Saladine     24.-

Venison tartare with chestnut slivers,   42.-
 chips, salad




Yellow chicken breast, morel mushroom sauce,   48.-
 roasted butternuts, potato and boletus gratin

Lake perch fillets, tartar sauce, chips     46.-
(subject to availability)

DESSERTS

Gruyère double cream meringue, red fruits   12.-

Neckli chocolate mille-feuille, figs,    15.-
 black sesame crunch

Poached pears with spices, hazelnut shortbread,    14.-
 creamy coriander

Allergens: Lactose  · Gluten  · Mustard  · Shellfish  · Eggs  · Vegetarian 

*Provenances: venison, chicken, bread - Switzerland / Perch - Switzerland
 Prices are shown in Swiss Francs. VAT 8.1% and service included*

