



## Starters



Creamy Jerusalem artichoke soup  
with truffle scented crème fraîche  
CHF 17.-

Breaded Tomme Vaudoise cheese  
Salad with pine nuts and dried apricots, bread chips  
CHF 18.-

Gravlax salmon with horseradish cream  
Prout salad with lemony olive oil  
CHF 16.-

Mini Malakoffs made with Gruyère cheese  
Charcuterie, air dried meat & mixed salad  
CHF 18.-

Green salad with roasted seeds  
CHF 9.-

Mixed salad  
CHF 12.-

## Fish Dishes

Perch filets meunière, tartare sauce  
Potato chips & green salad  
CHF 38.-

Roasted bass fillet, kaffir lime leaves sauce  
Buttered potatoes with herbs  
CHF 39.-



## Desserts



Pecan pie with macadamia nut ice cream  
CHF 15.-

Thyme crème brûlée  
CHF 13.-

Meringue, Gruyere cream and red berries  
CHF 16.-

Chocolate fondant (70%) with a white "Toblerone" chocolate  
filling, red fruits coulis  
CHF 16.-

Café gourmand  
CHF 12.-



Le Huit  
Restaurant



## Meat Dishes

Beef entrecote (aged on the bone)  
Maître d'butter  
Potato chips & season vegetables  
CHF 48.-

Free range chicken fillets, mushroom sauce  
Mashed potatoes and vegetable mix  
CHF 36.-

Classic steak tartare  
Potato chips, green salad, toasts  
CHF 33.-

The «8» Hamburger  
Beef, bacon, salad, tomatoes  
and Gruyère Cheese  
Potato chips  
CHF 27.-



## Vegetarians

Tofu skewer marinated in citrus juice,  
Vegetable cassalette, red quinoa with herbs  
CHF 32.-

Bulgur steak, vegetable cassalette, mixed salad  
CHF 29.-

*Provenance de nos viandes & poissons :*

*Bœuf : Suisse*

*Perche : Russie*

*Bar : France*

*Saumon : Norvège*

*Charcuterie et viande séchée : Suisse*

*Volaille : France*

*Prix en francs suisses, TVA incluse*