

L'ANCRE



OUR STARTERS

OCTOPUS CARPACCIO 23.-

Sauce vierge, pesto and arugula

ONION TARTLET 18.-

Crispy brick pastry, onion confit, onion variations and Scamorza siphon

SALMON TARTARE 19.-

Hand-cut salmon tartare with fresh herbs and brioche toast

BEEF TARTARE 21.-

Hand-cut beef tartare, taco style, guacamole and Greek yogurt

SEASONAL SALAD 8.-

Mix of toasted seeds, crispy onions, bread croutons

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OUR FISH

	LAKE GENEVA PERCH FILLETS MEUNIÈRE OR CHAMPAGNE SAUCE 44.- Seasonal vegetables, tartar sauce or champagne sauce
	MONKFISH STEAK 41.- Seasonal vegetables, watercress emulsion
	ARCTIC CHAR 41.- Seasonal vegetables, lemon butter sauce
	GILTHEAD SEA BREAM 38.- Seasonal vegetables, beurre blanc sauce

NOS VIANDES

	BEEF ENTRECÔTE, BOUCHERIE DU MOLARD 45.- Seasonal vegetables, Café de Paris sauce – 200 g
	HORSE ENTRECÔTE 42.- Seasonal vegetables, Café de Paris sauce – 200 g
	BEEF FILLET 56.- Seasonal vegetables, morel sauce – 200 g
	7-HOUR CONFIT LAMB SHANK 39.- Seasonal vegetables
	DUCK BREAST 38.- Seasonal vegetables, pepper sauce

All our dishes are served with a side dish of your choice*

OUR RISOTTO

	MOREL RISOTTO 31.- Carnaroli rice risotto, grilled morels, parmesan
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OUR SIDE DISHES

*Fries, rice, baby potatoes, tagliatelle



The Menu

DESSERTS

*The signature coffee fondant,
served with espresso sorbet*

14.-



Gourmet coffee

13.-



*Chocolate fondant with passion fruit center,
served with a scoop of vanilla ice cream*

14.-



Vanilla crème brûlée

12.-



Revisited three-citrus tartlet

14.-



*If you have any allergies or special requests, our team is at
your disposal to advise you and answer any questions you may
have.*

Maison Lancre

