Collégiale

CAFÉ & RESTAURANT

STARTERS

GREEN SALAD
& roasted seeds
8.50

DELICIOUS SOUP
of the day
9.50

GOAT CHEESE SALAD
Goat cheese Samosa with roasted squash, chestnuts
chili & hibiscus balsamic cream
14 I 24.-

RATHER INDIVIDUAL OR TO BE SHARED
Mozzarella burratina, mediterranean cream cheese dip
eggplant caviar, Za'atar hummus
guacamole, smoked trout rillettes
18 I 29.-

THE SEA BREAM TARTAR
Mango, passion fruit, red onions, chili
coriander & lime juice
20.-

BURGERS

Served with a green salad, potatoes & artisanal bread

BEEF BURGER «TARTIFLETTE»
Reblochon cheese, Baconnaise, caramelised onions
lettuce & tomato
Extra meat + CHF 7.-

PULLED PORK BURGER
Slow-cooked pulled pork, guava barbecue sauce
red cabbage & carrots coleslaw, fried onions

VEGETARIAN BURGER «TARTIFLETTE»
Cottage cheese & dried tomatoes medallions
Reblochon cheese, wholegrain mustard mayonnaise
caramelised onions, lettuce & tomato

29.-

FISH & VEGETARIAN TARTARS

Served with a green salad
salted butter with dried flowers & toasted bread

THE «DANIEL» SALMON TARTAR
Shallots, sour cream, ginger & chives

THE «TOKYO» SALMON TARTAR
Sweet & salty soy sauces, wasabi, black sesame

THE SEA BREAM TARTAR
Mango, passion fruit, red onions, chili
coriander & lime juice

36.-

THE BOTANICAL TARTAR
Roasted squash, feta, Gala apple, pecan nuts
balsamic cream, thyme & homemade chili sauce
18 I 29.-

BEEF TARTARS

Served with potatoes, salted butter with dried flowers & toasted bread
Swiss beef, portion approx. 200g

TARTAR OF THE MONTH
42.-

THE TRADITIONAL
37.-

THE ITALIAN
Dried tomatoes, roasted pine nuts, basil
capers, shavings of parmesan cheese

THE SPANISH
Chorizo, olives, sherry vinegar

THE 2014
Horseradish, green apple, roasted almonds, calvados

THE 2015
Hummus, eggplant caviar, fried pita, parsley, mint, marjoram

THE 2016
Feta, red onions, tomatoes, olives, roasted pine nuts
cucumber, mint

THE 2017
Peanuts, coconut milk, chili peppers, garlic, ginger
soy sauce, brown sugar, coriander

THE THAI
Coriander, lemon, red curry, ginger, mint, roasted cashews

THE EASTERN
Mint, Ras el Hanout, sumac, toasted almonds, argan oil

THE NORDIC
Nordic «boreal» spices, roasted pecan nuts, cranberries

THE JAPANESE
Wasabi, sesame seeds & oil, soy sauce

THE INDIAN
Homemade curry, tamarind, roasted cashews

THE MEXICAN
Bitter chocolate, chili peppers, tequila

THE CARIBBEAN
Homemade pineapple chutney, caramelized coconut
Malibu, roasted cashews

THE ARGENTINIAN
Homemade chimichurri, garlic, parsley, grilled pine nuts
chili peppers, mushrooms, olive oil

THE PROVENCAL
Whole-grain mustard, roasted pine nuts, honey & tarragon

THE MOJITO
Rum, mint, lemon, tomatoes, roasted cashews
pink pepper berries

39.-

THE TRUFFLE
White truffle oil, shavings of parmesan cheese

THE SCOTTISH
With the famous «Lagavulin» single malt whisky

40.-

FAIT maison

TERROIR NEUCHÂTEL VINS
regio•garantie

Origin: Beef - Pork - Bread: Switzerland I Salmon: Norway I Sea bream: Greece I Trout: Denmark
We will gladly provide you with detailed information on the possible presence of allergens in our dishes
All our prices are in Swiss francs including VAT

10-2026

Con des douceurs

Je me suis mis au régime: en quatorze jours, j'ai perdu deux semaines.
Joe Lewis

TODAY'S DESSERT
12.-

«CAFÉ GOURMAND»
14.-

TONKA BEAN «CRÈME BRÛLÉE»
cinnamon ice cream
13.-

BROWNIE WITH TOBLERONE
fior di latte ice cream
14.-

PUMPKIN SPICE TART
coconut ice cream
13.-

ICED COFFEE
Coffee-liquor from La Semeuse x Morand
13.-

CHEESE PLATE
Œil-de-perdrix jelly
La Maison du Fromage Sterchi (NE)
14.-

VARIOUS CHOICE OF
ICE CREAM & SORBETS
produced in Neuchâtel

ICE CREAM	SORBETS
vanilla	dark chocolate
fior di latte	passion fruit
coffee	lemon-yuzu
cinnamon	
coconut	

1 scoop 5.- I 3 scoops 12.-
extra whipped cream + 1.-

FAIT maison

TERROIR NEUCHÂTEL VINS
regio•garantie

All our prices are in Swiss francs
including VAT

SWEET WINE
1 dl **Gourmandine** (Riesling-Sylvaner) **11.-**
Caves du Prieuré, Cormondrèche

COFFEE & TEA

	COFFEE	TEA 4.20
4.20	Coffee, Espresso	Earl grey
5.50	Milk Coffee	Green
5.50	Cappuccino	Verbena
6.-	Iced Coffee	Linden
6.-	Latte macchiato	Chamomile
5.50	Viennese coffee	Ginger & lemon tea
10.-	Irish coffee	Rosehip & hibiscus
6.-	Homemade hot I cold chocolate	

FRESH MINT TEA 5.50

SPECIAL TEA 5.50

DRAGON FIRE	ROMANTIC	MAGICIANS
Chinese black tea with cinnamon almonds vanilla, apple & orange	Fruity infusion with blueberry hibiscus, apple, rosehip blackcurrant & elderberry	Chinese black tea with coconut vanilla, mango raspberry & rose

SPIRITS 8.-

Apricot	Gentian
Raspberry	Grappa
Williams pear	Amaretto
Mirabelle plum	Prunelle de Bourgogne
Berudge plum	Calvados
Quince	Bailey's
Old grape brandy	Limoncello
«Vieille Prune»	Frangelico

10-2026