

Collégiale

CAFÉ & RESTAURANT

STARTERS

GREEN SALAD
& roasted seeds
8.-

DELICIOUS SOUP
of the day
9.-

GOAT CHEESE SALAD
Goat cheese Samosas with applesauce
walnuts & maple syrup
14 / 24.-

RATHER INDIVIDUAL OR TO BE SHARED
Mozzarella burratina, Italian cream cheese spread
beetroot hummus, Eggplant caviar, guacamole, tuna mousse
18 / 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

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

VEGETARIAN BURGER
Cottage cheese & dried tomatoes Medallions
italian mayonnaise, grilled eggplant, lettuce & tomato
28.-

FISH & VEGETARIAN TARTARS

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

THE «DANIEL» SALMON TARTAR
Shallots, sour cream, ginger & chives
35.-

THE «TOKYO» SALMON TARTAR
Sweet & salty soy sauces, wasabi, black sesame
35.-

THE SEA BREAM TARTAR
Mango, passion fruit, red onions, chili
coriander & lime juice
36.-

THE BOTANICAL TARTAR
Roasted squash, feta, figs, pecan nuts
balsamic cream, thyme & homemade chili sauce
18 / 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
36.-

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
38.-

THE TRUFFLE
White truffle oil, shavings of parmesan cheese

THE SCOTTISH
With the famous «Lagavulin» single malt whisky
39.-



COIN *des douceurs*

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

Joe Lewis

TODAY'S DESSERT

11.-

«CAFÉ GOURMAND»

14.-

TONKA BEAN «CRÈME BRÛLÉE»

pecan ice cream

13.-

BROWNIE WITH TOBLERONE

fior di latte ice cream

14.-

APPLE TARTE TATIN

vanilla ice cream

14.-

ICED COFFEE

Coffee-liquor from La Semeuse x Morand

13.-

CHEESE PLATE

Œil-de-perdrix jelly

La Maison du Fromage Sterchi (NE)

13.-

VARIOUS CHOICE OF ICE CREAM & SORBETS

produced in Neuchâtel

ICE CREAM

vanilla
fior di latte
coffee
pecan
black sesam

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SORBETS

dark chocolate
lemon-yuzu
mandarin

Per scoop 5.- / extra whipped cream + 1.-



All our prices are in Swiss francs
including VAT

SWEET WINE

1 dl Gourmandine (Riesling-Sylvaner) **11.-**

Caves du Prieuré, Cormondrèche

COFFEE & TEA

COFFEE

4.20 Coffee, Espresso
5.50 Milk Coffee
5.50 Cappuccino
6.- Latte macchiato
5.50 Viennese coffee
10.- Irish coffee

TEA 4.20

Earl grey
Green tea
Verbena
Chamomile
Ginger & lemon tea
Rosehip & hibiscus

FRESH MINT TEA 5.50

HOMEMADE HOT CHOCOLATE 6.-

SPECIAL TEA 5.50

DRAGON FIRE

Chinese
black tea with
cinnamon
almonds
vanilla, apple
& orange

ROMANTIC

Fruity infusion
with blueberry
hibiscus,
apple, rosehip
blackcurrant
& elderberry

MAGICIANS

Chinese
black tea with
coconut
vanilla, mango
raspberry
& rose

DIGESTIFS 8.-

Abricot	•	Gentiane
Framboise	•	Grappa
Poire Williams	•	Amaretto
Mirabelle	•	Prunelle de Bourgogne
Berudge	•	Calvados
Coing	•	Baileys
Vieux Marc	•	Limoncello
Vieille Prune	•	Frangelico