

Collégiale

CAFÉ & RESTAURANT

STARTERS

GREEN SALAD
& roasted seeds
8.50

DELICIOUS SOUP
of the day
9.50

GOAT CHEESE SALAD
Goat cheese Samosa with candied eggplant
dried tomato & chili balsamic cream
14 / 24.-

RATHER INDIVIDUAL OR TO BE SHARED
Mozzarella burratina, mediterranean cream cheese dip
Eggplant caviar, sesame hummus
guacamole, tuna mousse
18 / 29.-

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



BURGERS

Served with a green salad, potatoes & artisanal bread

BEEF BURGER
Parmesan, italian mayonnaise, grilled courgettes
arugula & tomato
Extra meat + CHF 7.-

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

VEGETARIAN BURGER
Cottage cheese & dried tomatoes Medallions
italian mayonnaise, grilled courgettes, arugula & 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 BREEM TARTAR
Mango, passion fruit, red onions, chili
coriander & lime juice
36.-

THE BOTANICAL TARTAR
Three-coloured tomatoes, Mozzarella burratina, red pesto
balsamic cream & roasted almonds
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
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.-



COIN *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.-

LAVENDER «CRÈME BRÛLÉE»

raspberry sorbet

13.-

BROWNIE WITH TOBLERONE

fior di latte ice cream

14.-

«ÎLE FLOTTANTE»

Vanilla cream, roasted almonds
& caramel sauce

12.-

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
hazelnut
salted butter caramel

SORBETS

dark chocolate
raspberry
lemon-yuzu
apricot

1 scoop 5.- / 3 scoops 12.-
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.- Iced Coffee
6.- Latte macchiato
5.50 Viennese coffee
10.- Irish coffee
6.- Homemade hot/cold chocolate

TEA 4.20

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

FRESH MINT TEA 5.50

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

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