

# BISTRO

11.30 am - 2 pm & 6 pm - 9.30 pm

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## CHOICE STARTERS

Venison & goose liver terrine  
with shallot confit, pumpkin seed oil  
mayonnaise & toast

Pan-fried Scottish salmon with spices  
oranges & Belgian endive

Cesar salad with Parmesan cheese  
egg & bread croutons

Lobster soup with pan-fried scallop

Black Angus boiled beef terrine with a  
pumpkin seed vinaigrette  
Scarlet Runner Beans & cabbage salad

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## CHOICE MAINS

Choice of fish & crustacean  
"Bouillabaisse Style"  
with boiled potatoes (Suppl. 10)

Saffron-risotto with porcini  
candied tomatoes & fava beans

Veal ragout on parika sauce with chanterelles,  
striped cucumber & spaetzle

Pork cordon bleu 250gr with French fries

Stewed beef cheek  
with a rosemary gravy, mushroom ragout  
Brussel sprouts & dumpling

Pan-fried sander fillet with a curry sauce  
Almonds, Shiitake mushrooms & rice

### OUR CALCULATION

1 course .....	32
2 courses .....	45
3 courses .....	58

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## SIDE ORDERS

Balm French fries  
Champagne risotto  
Salted potatoes  
Green salad  
Spinach

Additional side orders 8

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## CHOICE DESSERTS

Blue berry gratin with vanilla ice cream

Whipped ice coffee with coffee foam

Chestnut panna cotta  
with cherry compote & pistachio ice cream

Plum sorbet & Vieille Prune

Limes curd mousse  
raspberries & raspberry sorbet

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## TO SHARE

Fried fish from Lake Lucerne 20

Cheese plate with fig mustard 18

Dried meat of venison from Heinz 14

Breaded fried Chicken sticks  
& sweet chili sauce 14

Ham croquettes 10

Parma ham 16



All prices in Swiss francs & including 7.7% tax.

**JRE**  
JULIENES RESTAURATEURS