

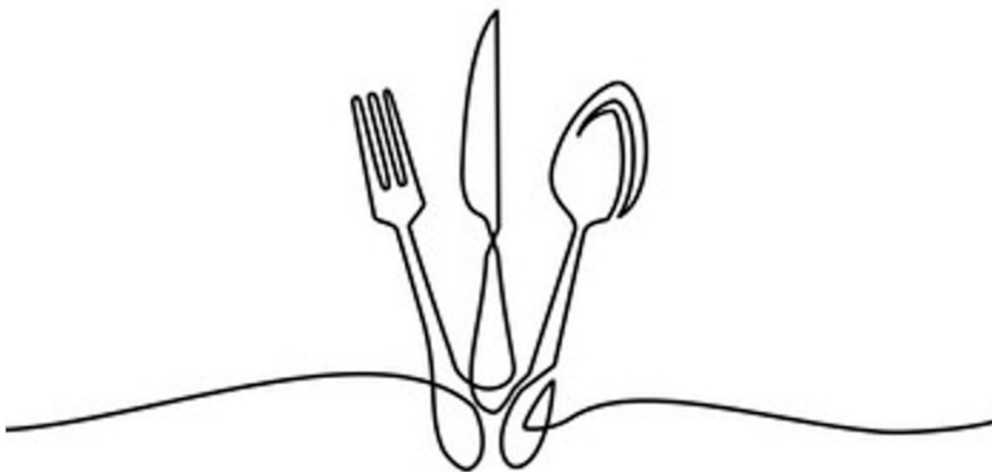
Le repère du Lion d'Or

Restaurant, bar et crêperie

Welcome!

It is with joy that we welcome you and do everything possible to offer you a quality service!

Discover a warm place where you can get together, whether with friends or family. We offer traditional, authentic and entirely homemade cuisine, for simple and gourmet moments.



Menu

Our meat tartares

Classic tartare Gherkins, shallots, chives and seasoning. Choice of Cognac or Vodka	Ox 180 g 32.00 CHF	Ox 90 g 18.50 CHF	Deer 150 g 38.00 CHF
Italian tartare Candied tomatoes, parmesan cheese, shallots, basil, rucola and olive oil	32.00 CHF	18.50 CHF	38.00 CHF
Boss's tartare Bacon, candied onions, beer, maple syrup and mustard	32.00 CHF	18.50 CHF	38.00 CHF
Tartare with Asian flavours Sesame, ginger, soy, cashew nuts	32.00 CHF	18.50 CHF	38.00 CHF

Our tartares are served with toast and rustic homemade fries.



Portion of rustic homemade fries

Small	4.50 CHF
Great	6.00 CHF

Our Salmon Tartare

Salmon (170 g), shallots, lemon zest,
lime juice, candied tomatoes,
parmesan cheese and basil

32.00 CHF

(Half portion) 18.50 CHF

Served with toast and rustic homemade fries.

Our meats

Entrecôte Café de Paris
Beef 200 g
Horse 200 g

Venison stew

41.00 CHF
43.00 CHF

38.00 CHF

Served with seasonal grilled vegetables
and rustic homemade fries or spätzli

Side salad

Small green salad	5.50 CHF
Mixed salad	7.50 CHF

Sauce of your choice: vinaigrette or sesame-
honey

In case of allergies to certain foods, please inform our staff for advice
changes can be made to the list of dishes

Salad Festival

Chicken curry salad

Green salad and chicken curry (cold)

19.50 CHF

Goat's cheese and honey salad

Green salad, goat cheese, honey and pickled red onions

19.50 CHF

Smoked salmon salad

Green salad, smoked salmon, lemon, potatoes, cherry tomatoes and onions

19.50 CHF

Sauce of your choice: vinaigrette or honey and sesame

Our Tapas

Perfect for an aperitif!!

Golden Lion Assortment

25.00 CHF

12 pieces

Guacamole, avocado and pomegranates

Meat rilette

Tuna rilette

Provençal ham

Land and sea

CHF 13.00

6 pieces

Tuna rilette

Meat rilette

Guacamole, avocado and pomegranates

7.50 CHF

3 pieces

Meat rilette

7.50 CHF

3 pieces

Fish rilette

7.50 CHF

3 pieces

Provençal ham

7.50 CHF

3 pieces

Goat

8.50 CHF

3 pieces

Salmon

8.50 CHF

3 pieces

Our Gruyère fondues

served only at the Café

Patron's Fondue

CHF 23.00

The very creamy texture and its slightly more spicy taste than the pure Vacherin fondue will conquer the most gourmet taste buds.

Fondue moitié-moitié

CHF 22.00

Composed of equal parts Gruyère AOP and Vacherin Fribourgeois AOP, it is distinguished by its high quality. Its tasty and harmonious taste is accompanied by a smooth and creamy texture.

Fondue scamffes

CHF 27.00

A very rigorous selection among the wheels, each of which has reached perfect maturity, makes it an exceptional fondue! The subtle flavours of truffles added to the fondue mixture will delight your taste buds.

Pure Goat Cheese Fondue

CHF 28.00

The Fondue pur goat is made from Tchivra, a semi-hard cheese made from pure goat's milk from the Fromagerie Moléson

Our fondues are served with bread.

Small potatoes on request 3.50 CHF



Our little extras

CHF 21.00

Mushroom Crisp

Pan-fried foie gras with compote
caramel served with bread spice

19.50 CHF

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Our Savoury Buckwheat Cakes

Patties

Cheese	CHF 12.00
Gruyère, vacherin	
Ham-cheese	CHF 13.00
Ham, Gruyère and caramelized onions	
Tuna	CHF 15.00
Tuna and caper mousse	
Carbonara	CHF 15.00
Cream, Gruyère, ham, bacon, garlic, onions and egg	
Chicken curry	CHF 15.00
Chicken, curry, pineapple and tomato sauce	
Steak Vigneron	17.50 CHF
Cheese, grilled vegetables and winegrower's steak	
The Hunter	19.50 CHF
Venison stew and grilled vegetables	
Foie gras	22.50 CHF
Foie gras and its duo of fillings, raspberry onion confit and caramel apple compote	

Vegetarian patties

Caramelized onions	CHF 13.00
Caramelized onions, tomato sauce and Gruyère cheese	
Poached egg	CHF 13.00
Egg and Spinach with Cream	
Grilled vegetables	CHF 13.00
Grilled vegetable and tomato sauce	
Provençal	14.00 CHF
Tomato, tomato, basil and mozzarella sauce	
Mushrooms	14.00 CHF
Mixture of mushrooms, cognac and cream	
The honey goat	CHF 15.00
Goat cheese mousse, mascarpone, honey and walnuts	

The Swiss

The Gruyérienne	17.50 CHF
Ham, Gruyère, onions and bacon and egg	
La Neuchâteloise	17.50 CHF
Grilled Neuchâtel sausage, leek and potato fondue	
The Valaisan	17.50 CHF
Raclette cheese, grilled bacon, potato, pickles, small onions and corn	

Sea pancakes

The rose	
Smoked salmon, mascarpone and dill	16.00 CHF
Shrimp	
Shrimp, parsley garlic, tomatoes and aromatic herbs	CHF 18.00

Extra cakes

Tomato sauce	2.00 CHF
Egg	2.50 CHF
Ham	2.50 CHF
Grilled bacon	2.50 CHF
Grilled vegetables	3.00 CHF
Cheese	3.50 CHF



All our pancakes are available cut to share for the aperitif

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Our Sweet Wheat Crepes

Chocolate pancakes

Nutella Nutella	8.00 CHF
Toblerone Toblerone Shards	9.50 CHF
Torino with milk Torino Shards	9.50 CHF
Praline Praline paste and hazelnut chips	9.50 CHF
The white & red Raspberries and white chocolate	10.50 CHF

Gourmet pancakes

Sugar-Lemon	7.50 CHF
Maple syrup	7.50 CHF
Salted butter caramel Homemade	8.50 CHF
The lotus Spread of the famous biscuit	9.50 CHF
The fine Marzipan, toasted almonds	10.50 CHF
From the boss Bounty and raspberries	

Reinterpretations

Crepe « Tatin » Lightly caramelized sautéed potatoes and crumble	13.00 CHF
"Lemon Tart" Crepe Lemon cream powdered with meringues and crumble	13.00 CHF
Crepe "Tarte amandine" Poached pear, almond cream served with crumble and caramel almonds	13.00 CHF
Crepe « Pistachio tart » Pistachio coulis, crumble and pistachio ice cream	13.00 CHF
Crêpe « Brownie » Homemade chocolate-hazelnut brownie with crumble, chocolate coulis and a scoop of vanilla ice cream	13.00 CHF
Seasonal crepe Subject to Arrival	13.00 CHF



Pancakes with jam

Strawberry Bonne Maman strawberry jam	8.00 CHF
Blueberry Bonne Maman blueberry jam	8.00 CHF

Fruity pancakes

Apple cinnamon Apple, cinnamon and cinnamon ice cream	11.50 CHF
Pear Pear, salted butter caramel and pear ice cream	11.50 CHF

Boozy pancakes

Absinthe 1 scoop of vanilla ice cream, absinthe liqueur	15.50 CHF
The Grand-Marnier 1 scoop vanilla and Grand-Marnier ice cream	15.50 CHF

Pancake supplement

Whipped cream	2.20 CHF
Fruit Apple, pear or pineapple	2.00 CHF
Ice cream scoop	3.80 CHF
Toasted almonds	2.00 CHF
Hazelnut chips	2.00 CHF

Request our ice cream menu

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