

Starters

Green salad	8.50
Main course	13.50
With Belperknolle shavings	plus 3.00
Mixed Salad	12.50
Main course	18.50
Chef's salad	12.50
With cucumber, red radish, seeds, bacon, onion rings and eggs	Main course 18.50
Autumn salad with sautéed minced calf's liver	16.50
Main course	23.50
Baked goat cheese with salad	14.50
Main course	19.50
Lamb's lettuce	12.50
Eggs and bacon with honey	Main course 16.50
Quiche with chanterelles and pumpkin	21.50
Snails Burgundian style ½ dozen	14.50

Soups

Pumpkin soup	9.50
Sweet chestnut soup	9.50
Soup as a main course	12.50

All prices are in Swiss francs incl. 7.7% VAT

Game

Saddle of hare filet with dices of pumpkin and	36.50
Minced roe deer	34.50
Roe deer schnitzel	34.50
Wild boar ragout	29.50
Dices of deer sirloin with a porcini mushroom sauce	36.50
Deer sirloin steak with a pumpkin crust	36.50

Our game is served with:

Spaetzle, Red cabbage, white wine apple,
glaced sweet chestnuts, Brussels sprouts and our game sauce

Meat

Market Menu Beaulieu	42.50
Starter and main course recommended by our staff	
Cordon bleu Beaulieu 400gr	29.50
Pork schnitzel	26.50
Breaded or with a mushroom-cream sauce	
Beef tenderloin	44.50
Stewed beef	21.50
With horseradish mousse & vegetable vinaigrette	
Knuckle of pork	19.50
Beef steak tartare	24.50
With Cognac, Whiskey or Calvados	Main course 34.50
Served with French fries, Toast and Butter	
Beaulieu Burger with Ciabatta bread and French fries	25.50
Maccaroni Alpine style	
With potatoes, bacon, onion rings and Parmesan cheese	18.50
Elbow maccaroni with minced meat sauce	18.50
Cervelat salad	
With or without cheese	18.50

Side dishes:

Spaetzle, hash browns, French fries, spelt noodles, risotto or potatoes au gratin

Hash browns

Sautéed minced calf's liver	26.50
Sautéed minced calf's liver with kidney	23.50
Beaulieu pork sausage With an onion sauce	18.50
Hash browns Bernese style With an egg sunny-side up, bacon and cheese	18.50
Sliced Veal Zurich style With mushrooms and cream sauce	31.50
Hash browns Valais style With tomatoes and cheese	17.50
Autumn hash browns and porcini mushrooms With sautéed tiger prawns and figs chutney Or Vacherin cheese	24.50 21.50

Vegetarian

Game without game Spaetzle, Red cabbage, red wine pear, Glaced sweet chestnuts and Brussels sprouts	23.50
White wine risotto with chanterelles and pumpkin	24.50
Maccaroni Alpine style With potatoes, onions and Parmesan cheese	17.50
Tofu Burger with Ciabatta bread and French fries	25.50

Fish

Fish burger Beaulieu with Ciabatta bread	25.50
Fish & Chips	16.50
Main course	24.50

Sweets

Variation of cheeses Homemade fruit bread and figs mustard		19.50
Vermicelles with meringues		9.50
	½ portion	7.50
Meringues with vanilla ice		9.50
	½ portion	7.50
Coupe Nesselrode		10.50
	½ portion	8.50
Caramel cream		7.50
	½ portion	5.50
Plum – cinnamon – tiramisu		10.50
	½ portion	8.50
Warm chocolate cake		9.50
Iced coffee Beaulieu		8.50
	½ portion	6.50
Spiked sherbet		9.50
	½ portion	7.50
Scoop of ice cream	Each	4.00
Lemon, chocolate, coffee, vanilla, strawberry, pistachio, passion fruit, raspberry, plum, fior di latte & Stracciatella		
With whipped cream		1.50