

Starters

Green salad	8.50
	Main course 13.50
With Belper Knolle 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
Winter 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
Vegetable Strudel with salad	21.50
Snails Burgundian style ½ dozen	14.50

Soups

Beef ragout soup	10.50
Green pea soup	10.50
Soup as a main course	16.50

All prices are in Swiss francs incl. 7.7% VAT

Meat

Market Menu Beaulieu	44.50
Starter and main course recommended by our staff	
Cordon bleu Beaulieu 400gr	29.50
Tripes with boiled potatoes and tomato sauce	22.50
Bernese Platter	31.50
Smoked neck of pork, green bacon, beef tongue, tongue sausage, stewed beef Dried beans, sauerkraut and boiled potatoes	
Ox ossobuco	29.50
Pork schnitzel	26.50
Breaded or with a mushroom-cream sauce	
Beef tenderloin	44.50
Omoso Trip-tip	38.50
Swiss young cattle	
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:

Boiled potatoes, hash browns, French fries, spelt noodles, rice 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	18.50
Winter hash browns and Jerusalem artichoke With sautéed tiger prawns and orange-chili-chutney	25.50
Or gorgonzola cheese	22.50

Vegetarian

Homemade truffle linguini	28.50
Vegetable strudel with rice and gorgonzola sauce	26.50
Maccaroni Alpine style With potatoes, onions and Parmesan cheese	17.50
Quinoa 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		19.50
Homemade fruit bread and figs mustard		
Meringues with vanilla ice		9.50
	½ portion	7.50
Homemade cream tarte		9.50
	½ portion	7.50
Caramel flan		7.50
Gingerbread-Soufflé-Glacé		12.50
	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