

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
Spring salad with sautéed minced calf's liver and wild garlic	16.50
	Main course 23.50
Baked goat cheese with salad	14.50
	Main course 19.50
Snails Burgundian style ½ dozen	14.50
Quiche Lorraine with cheese bacon and onions	22.50

Soups

White asparagus soup	10.50
Wild garlic soup	10.50
Soup as a main course	16.50

All prices are in Swiss francs incl. 7.7% VAT

Meat

Market Menu Beaulieu Starter and main course recommended by our staff	44.50
Cordon bleu Beaulieu 400gr	29.50
Supreme of maize-fed chicken Spring onions and wild garlic	31.50
Pork schnitzel Breaded or with a mushroom-cream sauce	26.50
Beef tenderloin	44.50
Dices of beef tenderloin with a morel sauce	39.50
Omoso Trip-tip Swiss young cattle	36.50
Stewed beef With horseradish mousse & vegetable vinaigrette	21.50
Knuckle of pork	19.50
Beef steak tartare With Cognac, Whiskey or Calvados	24.50
Served with French fries, Toast and Butter	Main course 34.50
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, 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	18.50
Spring hash browns and asparagus With sautéed tiger prawns with wild garlic and spring onions Or taleggio cheese	25.50 22.50

Vegetarian

Homemade noodles with asparagus, wild garlic and sundried tomatoes	26.50
Whitewine risotto with asparagus and morels	28.50
Maccaroni Alpine style With potatoes, onions and Parmesan cheese	17.50
Wheat 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		
Apple cream		7.50
	½ portion	5.50
Homemade cream tarte		9.50
	½ portion	7.50
Tonka bean chocolate mousse		9.50
	½ portion	7.50
Passionfruit parfait with pistachios		9.50
	½ portion	7.50
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