



R E S T A U R A N T

L A C U S T R E

Being the craftsman of a good table means sharing the emotions of a delicious meal. Come and discover our cuisine, where everything is prepared on-site: our bread, our pastry, our tender bacon or our shellfish medley.

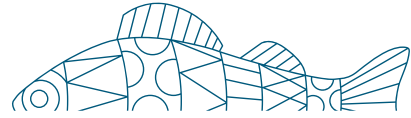
In many of our dishes, you will find certified organic ingredients, and we sell our homemade «fresh organic cereal bread» straight from our bakery.

Depending on the season and the fishing conditions, we offer lake perch, pike and char.

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**EXTRA BONUS:** the Lacustre restaurant is open all year round, and our team is available to host your seminars, weddings, birthdays and establish a tailor-made menu with you.

# STARTERS



- Baby sprout mesclun salad & vegetable tagliatelle CHF 7.-
- Melon soup with basil CHF 11.-
- Collioure anchovy & grilled toasts CHF 13.-
- Razor clams grilled on the plancha, persillade & walnut oil CHF 15.-
- Mussels grilled on the plancha, Espelette pepper vinaigrette CHF 15.-
- Pike and whitefish duo served in verrines, green curry espuma CHF 16.-
- Slate of home beech wood smoked salmon, brioche with dill CHF 18.-
- Cassolette of chanterelles and shallots, pan fried with fresh herbs, port juice CHF 25.-

# MENUS

## ON THE CHILDREN'S SIDE (until 8 years)

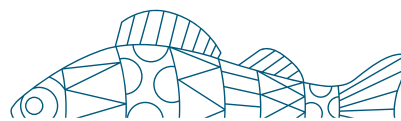
- Small bather menu (perch fillets & French fries) and ice cream scoop CHF 15.-
- Mini Burger Menu with French fries and ice cream scoop CHF 15.-

Origin of our meat: Lamb from Ireland and Beef from Switzerland | All our fish come from wild fishery.

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**ARE YOU ALLERGIC?** Thank you for letting us know. Informations about mandatory reportable allergens will be given to you by the restaurant staff.

# DISHES



## ON THE VEGETARIAN SIDE

- Thin candied tomato red pesto pie, crunchy vegetable tagliatelle sautéed with sesame CHF 31.–

## ON THE FARM SIDE

- Beef tartar cut the italian way, candied tomatoes, parmesan chunks, salad, French fries CHF 35.–
- Rack of lamb, rosemary juice, bulgur with raisins, Provençal ratatouille CHF 39.–
- Beef fillet matured on the bone, Béarnaise sauce «façon Mr Raymond» CHF 47.–

Served garnishes: French fries, Beluga lentils «à la française», seasonal vegetables

## ON THE LAKE AND THE SEA SIDE

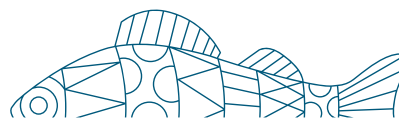
- Plancha sautéed squid, served whole, with Provençal ratatouille and wild rice duo CHF 35.–
- Fera fillets from the lake Léman, cooked on one side, lemon butter and herb wild rice, sautéed vegetables CHF 37.–
- Half-cooked tuna steak with Espelette pepper, Provençal ratatouille and wild rice duo CHF 39.–
- Our traditional perch fillets «façon Lacustre» (210gr), served with green salad: CHF 39.–
  - Lemony: lemon butter cream
  - Meunière: melted butter, parsley and lemon juice
  - Provençal: garlic, thyme, lemon confit and chopped tomatoes
- Char grilled with almonds and «noisette» butter CHF 42.–
- «Fisherman's pot»: homemade fish soup, fera, mussels, perch, toasts & rust CHF 43.–

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# DESSERTS



## DU CÔTÉ DES GOURMANDS

- Homemade meringue served with fresh whipped cream CHF 9.–
- Bowl of Morello cherries with Kirch CHF 9.–
- Lavender Panna Cotta verrine CHF 11.–
- Homemade tart of the day CHF 12.–
- Chocolate fondant and scoop of ice cream of the chef CHF 13.–
- Vanilla marinated pineapple salad, salted butted caramel sauce and vanilla ice cream scoop CHF 13.–
- Our homemade ice creams and sherbets: CHF 4.–/scoop  
chocolate, vanilla, mocha, cinnamon, salted butter caramel, mango, lemon, raspberry, Puetch Haut aromatized grapefruit
- Coupe Danemark (Dame Blanche) with vanilla ice cream and hot chocolate CHF 12.–
- Coupe Moka Glacé: mocha ice cream and whipped cream CHF 12.–
- Coupe Colonel: lemon sherbet and vodka CHF 12.–

To accompany this dish, we suggest:

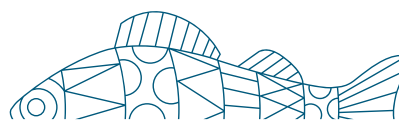
Sweet white Bordeaux, Chateau Fayo, Cadillac, 2011, 37.5 cl - CHF 8.50

All our desserts are home-made | Supplement whipped cream: CHF 1.30

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# WINES



## WHITE WINES

	glass, 1 dl	bottle
• Chasselas, Domaine du Châteaux de Collex-Bossy Genève 2014	CHF 5.–	CHF 32.–
• Chardonnay, Domaine du Châteaux de Collex, Grand prix du vin suisse, médaille d'or 1 <sup>er</sup> cru AOC 2015, 75cl		CHF 36.–
• Fendant AOC, de Chamoson, la Tornale		CHF 39.–
• Duché d'Uzès, La garrigue d'Aureillac IGP, Domaine Chabrier fils, Duché d'Uzès 2014, 75cl	CHF 6.50	CHF 43.–
• Bordeaux blanc doux, Château Fayot, Cadillac, 2011, 37.5cl	CHF 8.50	CHF 28.–
• Sauvignon, La Côte AOC Privilège 2014, 75cl	CHF 8.–	CHF 48.–
• Clarendelle, vin de bordeaux AOC 2015, 75cl		CHF 53.–

## ROSÉS WINES

	glass, 1 dl	bottle
• Garlaban, Côteaux varois en Provence	CHF 4.–	
• Côte de Provence «Colette», Brignoles, 2015	CHF 6.–	CHF 39.–
• Prestige Languedoc Puech-Haut, Saint Drézéry, 2016, 75cl		CHF 48.–
• Oeil de Perdrix, Château de Collex, 2016, 50cl		CHF 26.–

## RED WINES

	glass, 1 dl	bottle
• Pinot noir, Domaine du Châteaux de Collex 1 <sup>er</sup> cru 2015, 75cl	CHF 6.–	CHF 37.–
• Le Cret 4G, Assemblage Gamaret-Gamay-Galotta de Genève AOC 2015		CHF 39.–
• Bordeaux, Grande Réserve Beau Rivage, bordeaux supérieur 2013		CHF 41.–
• Dolcetto d'Alba, DOC Cordero di Montezemolo, 2013, Italie	CHF 7.–	CHF 41.–
• Côte du Rhône, ACR Guigal, Château d'Ampuis, 2013		CHF 47.–
• Greysac, Châteaux Greysac AOC, Cru Bourgeois, Medoc, 2011		CHF 57.–
• Le Cadet, Le Cadet de Larmande, AOC Saint Emilion Grand Cru, 2012		CHF 59.–
• Mercurey, La Framboisiere, Domaine Faiveley, 2014		CHF 65.–

## CHAMPAGNE & SPARKLING WINES

	flute	bottle
• Champagne Jeeper	CHF 17.–	CHF 80.–
• Champagne Ruinart		CHF 125.–
• Mousseux, Prosecco DOC Sant'Anna extra dry	CHF 7.–	CHF 39.–

## BEER

• Bière Calvinus 33 cl, Blond / wheat / amber		CHF 6.–
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