

# H V G G E

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## PLACE

## A la Carte

12 - 2pm | 7 - 9:30pm

### Entrées

Starters

<b>Salade HVGGE</b> 	15	24
Quinoa, avocat, concombre, tomates bonbon, vinaigrette citron Our signature salad with quinoa, avocado, cucumber and cherry tomatoes, dressed with lemon vinaigrette		
<b>Salade César</b>	15	26
Poitrine de volaille ou crevettes roses, chips de Parmesan Caesar salad with choice of chicken breast or prawns served with Parmesan chips		
<b>L'assiette de saumon gravlax</b>		26
Mesclun et moutarde douce Salmon gravlax with mixed greens and sweet mustard		
<b>Velouté de homard</b>		26
Crème double au cumin et croutons Lobster bisque topped with cumin-spiced double cream and croutons		

### Plats

Mains

<b>Filets de perches</b>		38
Beurre blanc de Chasselas de Founex et frites Perch fillets in a Chasselas butter sauce from Founex, served with fries		
<b>Entrecôte de bœuf</b>		39
Beurre aux épices danoises, garniture du moment Ribeye steak in Danish spiced butter, served with seasonal vegetables		
<b>Risotto</b> 		32
Asperges vertes, beurre d'orange Risotto with green asparagus and orange butter		
<b>Fricassée de volaille</b>		34
Légumes nouveaux, sauce crème, persil Chicken Fricassée, served with seasonal vegetables and parsley cream sauce		
<b>Tartare de bœuf</b>		36
Mesclun et frites Beef tartare with mixed greens and fries		

### Desserts

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<b>Fraises de saison marinées à l'aquavit</b>		13
Crème double et éclats de meringue Seasonal strawberries marinated in aquavit with double cream and meringue crumble		
<b>Tartelette aux pommes avec glace cannelle</b>		13
Apple tartlet with cinnamon ice cream		
<b>Sablé au chocolat</b>		13
Crumble de badiane glace chocolat Chocolate shortbread with star anise crumble and chocolate ice cream		
<b>Assiette de fromages suisses et fruits secs</b>		18
Swiss cheese plate and dried fruit		

 Vegetarian  Vegan

## Déjeuner Prix Fixe

Lunch Set Menu

<b>Entree + Plat (ou Plat + Dessert)</b>	47
<b>Entree + Plat + Dessert</b>	59