



Starters

- Velvety Pumpkin Soup** ^{VG}
From Courtois Farm, Sauvigny,
with tangy condiments
- Duck Foie Gras Terrine
from South-West France**
Apple chutney made with apples
from Domaine de Bluë, Founex
- Swiss Slow-Cooked Egg** ^V
Jerusalem artichoke mousseline,
port wine foam
- Beetroot-Cured Salmon Gravlax**
Pink peppercorn mousse
- 3 Marennes d'Oléron N°3 Oysters**
Shallot vinegar, seaweed-infused butter
- Malakoff Cheese Fritters** ^V
From Vinzel Workshop with a
mixed salad bouquet

Sharing Platters (or not)

- 6 Marennes d'Oléron N°3 Oysters**
Shallot vinegar and seaweed butter
- Selection of Local Cheeses
and Cured Meats**
- Gourmet Platter**
2 Marennes d'Oléron N°3 oysters,
2 pieces of foie gras terrine with chutney,
2 slices of salmon gravlax with
pink peppercorn mousse

Salads

- Crispy Chicken Caesar Salad** 23
- Tiger Prawn Caesar Salad** 23
- Mixed Green Salad** ^{VG} 7

Mains

- 12 **Aged Alpine Beef Piccata on the Bone** 40
Rich jus, truffle-infused mashed potatoes,
roasted salsify
- 18 **Plant-Based Piccata** ^{VG} 36
'Planted' with 4-spiced jus,
mashed potatoes and seasonal vegetables.
(Planted is a Swiss plant-based protein
made from peas.)
- 16 **Swiss Veal Fillet** 49
Rich chestnut jus, potato mille-feuille,
seasonal vegetables
- 17 **Guinea Fowl Supreme** 36
Foie gras sauce, potato mille-feuille,
parsnip purée
- 14 **Pan-Seared Scallops** 42
Vanilla parsnip cream, Lake Geneva crayfish
bisque, seasonal vegetables
- Perch Fillets** 42
Lemon beurre blanc, Léman fries*,
mixed salad
- Carnaroli Risotto** 26
Chestnuts and mushrooms, Parmesan crisp
- Penne Pasta** ^V 24
Rich tomato and basil sauce
- Traditional Beef Tartare** 36
Léman fries*, mixed salad
- YOTEL Burger** 27
Léman fries*, buns,
pasture-raised beef patty, lettuce, tomato,
caramelized onions, Vacherin Fribourgeois,
house sauce
- Classic Fish & Chips*** 27
Tartare sauce and salad

^V Vegetarian ^{VG} Vegan

Please speak to our crew if you have
any allergies or dietary requirements.
Prices are in Swiss Francs and include VAT.
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Desserts

Selection of Swiss Cheeses ⑤

12

⑤ Vegetarian ⑥ Vegan

Creamy Tiramisu ⑤
Chestnut pieces

11

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Cinnamon Profiteroles ⑤
Warm chocolate sauce

12

Christmas Log ⑤
Passion fruit and coconut

12

Christmas-Spiced Crème Brûlée ⑤

10

Coffee with 4 Mini Desserts ⑤

15

Seasonal Fruit Salad ⑥

8

Artisan Ice Cream and Sorbet Selection ⑤

1 scoop

4.5

2 scoops

7

3 scoops

9.5

The dishes on this menu (except those marked with (*)) and condiments used as a base for our sauces) are entirely created in our restaurant's kitchen from scratch or with traditional cooking products according to the criteria of the label "Fait Maison".



Chef's Daily Suggestion

Available Monday to Friday,
lunchtime only 12:00 14:00

Starter, Main Course, Dessert

37

Prices are in Swiss Francs and include VAT

**Starter & Main Course
or Main Course & Dessert**

30

Main Course Only

22

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