



23RD YEAR

LAUSANNE PALACE
LA BRASSERIE
DU GRAND CHÊNE

AUTUMN N° 783

LA GAZETTE

THE BREWERY, AN ATMOSPHERE, A STYLE AND TRADITIONAL RECIPES THAT DELIGHT GOURMETS



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STARTER

| | | |
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| Fine de claire n°3 | 6 pcs | 28.– |
| Gillardeau n°3 | 6 pcs | 44.– |
| 3 Fines de claire n°3 & 3 Gillardeau n°3 | | 36.– |
| Mix salad from our gardeners (V) | 16.– | 25.– |
| The green salad (V) | 12.– | 16.– |
| Caesar salad, bread crumb IP-SWISS chicken breast, and parmesan chips | | 28.– |
| Smoked herring, oil potato salad, granny smith apple, radish and sour cream with dill | | 24.– |
| Sea bream tartar, crispy fennel and pomegranate, lemon-dill oil vinaigrette | | 26.– |
| Natural foie gras terrine, Chasselas grape chutney and toast | | 34.– |
| Roasted salsifis with walnuts and thyme, chestnuts and Bleuchâtel cheese, meat juice vinaigrette | | 22.– |
| Malakoff du Grand-Chêne, mustard and candied onions | | 25.– |
| Soufflé croque-monsieur with Borne AOP pork ham, lamb's lettuce salad | | 25.– |
| <i>With black truffle supplement</i> | | 35.– |
| Jerusalem artichoke velouté with tonka beans and roasted hazelnuts | | 18.– |
| Soft-boiled eggs Florentine, Mornay sauce with aged gruyère cheese | | 24.– |

FISH AND SHELLFISH

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| Trout from Chamby in Grenoble style, parsley potatoes | | 41.– |
| Line caught sole meuniere or grilled, steamed potatoes and seasonal vegetables | 450 g | 76.– |
| Grilled salmon fillet, roasted olive oil vegetables, Béarnaise sauce | | 39.– |

MEATS

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| Veal kidneys with Sévery mill mustard sauce, tagliatelle | | 36.– |
| Old-fashioned veal blanquette, pilaf rice | | 38.– |
| Rossini-style beef tenderloin with truffle sauce, sautéed spinach and mashed potatoes | | 69.– |

PRICES IN CHF, VAT AND SERVICE INCLUDED

Contain gluten
 Nuts
 Lactose
 Vegetarian

OUR GAME SELECTION

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| Feathered game pâté en croute, 🇨🇭 duck foie gras, lamb's lettuce salad | 32.– |
| Grand Veneur venison medallion, spätzli, 🇨🇭 celeriac mash, Brussels sprouts, chestnuts | 72.– |
| Wild boar civet, spätzli, red cabbage, redcurrant jelly 🇨🇭 | 53.– |

PASTA CORNER

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| Tagliatelle with hare leg stew, 🇨🇭 🇮🇪 seasonal vegetables, chasselas grapes | 37.– |
| Carnaroli rice risotto with wild mushrooms, 🇨🇭 spring onions and Piedmont hazelnuts | 34.– |

GRAND-CHÊNE SIGNATURES

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|--|---------------------------|
| Grand-Chêne beef tartare, matchstick fries | 110 g 170 g 32.– 45.– |
| Mont-d'Or snails with garlic butter 🇨🇭 🇮🇪 | 6 pcs 12 pcs 21.– 36.– |
| Fish soup, rouille sauce, garlic croutons, 🇨🇭 🇮🇪 aged gruyère cheese | 34.– |
| Traditional onion soup, gratinated 🇨🇭 🇮🇪 with Gruyère cheese, croutons | 22.– |
| Swiss perch filets meunière style, matchsticks fries, 🇨🇭 green salad, tartar sauce | 57.– |
| Chicken IP-SWISS cordon bleu, braised ham, 🇨🇭 🇮🇪 AOP gruyère cheese, matchstick fries | 33.– |
| Viennese veal escalope, matchstick fries, 🇨🇭 🇨🇭 seasonal vegetables | 54.– |
| Grand-Chêne sliced veal strips minute with mushrooms, 🇮🇪 rösti potatoes, sprout salad | 54.– |
| Beef sirloin, Café de Paris or Béarnaise sauce, matchstick fries | 250 g 56.– |

Origin of meats:

Veal, beef, chicken, pork: Switzerland

Game: Austria, France

Duck: France

Hare: Ireland

Origin of our fish:

Sole, herring: FAO 27

Sea bream: Spain, Greece

Pike, trout, perch: Switzerland

Salmon: ASC Scotland

Rockfish: FAO 37

Our breads are carefully prepared by the artisan from Lausanne, Bread Store





Daily specials

LUNCH TIME

39.-

Includes mixed salad bowl and floating island with caramel

MONDAY

Beef bourguignon with humagne red wine, mashed potatoes

TUESDAY

Veal liver «persillade», mashed potatoes (V)

WEDNESDAY

Roasted chicken, matchstick potatoes, root

THURSDAY

French beef Shepherd's Pie (V) (V)

FRIDAY

Pike quenelle with Geneva sauce, white rice (V) (V)

DESSERTS

Swiss cheeses selection, homemade chutney (V) 25.-

Mont Blanc with blackcurrants and blueberries (V) 17.-

Madagascar Bourbon vanilla crème brûlée (V) 15.-

Baba with williamine pear eau-de-vie, pear compote (V) (V) 19.-
double cream from La Gruyère

THE traditional profiterole, grand cru chocolate sauce, (V) (V) 19.-
whipped cream

Traditional apple Tatin tart, vanilla ice-cream (V) (V) 17.-

Warm grand cru chocolate tart with mandarin (V) (V) (V) 18.-

Floating island with caramel sauce (V) (V) (V) 16.-

Traditionnelles crêpes Suzette au Grand Marnier (V) (V) 25.-
(Made at the order – please allow 20 minutes for preparation)

Fresh seasonal fruit salad 15.-

Palace «café gourmand» (V) (V) (V) 19.-

ICE CREAM

Vanilla, coffee, ginger, salted caramel, pistachio, dark chocolate (V) (V)

SORBETS

Lemon, apricot, strawberry, raspberry, mango, passion fruit,
yuzu, pear, coconut

One scoop 6.-

Two scoops 10.-

Three scoops 16.-

Chocolate sauce or whipped cream (V) 2.-

