

Lunch menu

First courses

Caesar salad	
<i>Plain</i>	28
<i>Poultry</i>	38
<i>Prawn</i>	42
Lostallo salmon gravlax	31
<i>Cucumber, fennel, and Kalamansi vinaigrette</i>	
Quinoa salad	29
<i>Cucumber, fennel, and Kalamansi vinaigrette</i>	
Butternut cream soup	28
<i>Infused with tonka bean and amaretto</i>	

Main courses

Artichoke risotto	39
<i>Coffee and arugula</i>	
Sea bream	49
<i>Salted butter roasted parsnips, seasonal sauce vierge</i>	
Gothard pike-perch	58
<i>Cauliflower, hazelnut and jus</i>	
Ponts-de-Martel poultry	52
<i>Multicoloured carrots, kumquat, poultry jus with cubeb pepper</i>	
Neuchâtel sausage IGP	42
<i>Cabbage stuffing</i>	
Beef Burger	48
<i>French fried, aged Gruyère, and mesclun</i>	
Local beef Tartare	
<i>Toasts</i>	
100gr	36
<i>Toasts, french fries, mesclun</i>	
180gr	48

Dessert and cheese

Homemade Pastry Flan	14
<i>With Madagascar vanilla</i>	
Seasonal tart	14
Maracaïbo Dark Chocolate Mousse	16
Ice creams and Sorbets from our Local Artisan	6
<i>La boule</i>	
Ice creams	
<i>Tiramisu – Nougat – Gingerbread</i>	
Sorbets	
<i>Absinth – Mango – Mandarin</i>	
Cheese plate	18
<i>La maison Sterchi</i>	

WEEKLY MENU | 52 CHF

Starter

Chef's choice

–

Main

Chef's choice

–

A la carte dessert

MONDAY TO FRIDAY

ALL OUR MEAT AND FISH COMES FROM SWITZERLAND AND FRANCE

PRICE LIST 2024 | ALL PRICES IN CHF
VAT AND SERVICE INCLUDED

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