

VUE

**BRASSERIE
& TERRASSE**

LES CRUS ET LES MARINADES

Smoothie de pomme verte au pesto de chia 14
Granny Smith smoothie with chia pesto VG

Ceviche de pleurote du panicaut à l'huile de noix 18
King oyster mushroom ceviche with Swiss walnut oil and citron VG

Essence de homard à la verveine 26
Lobster essence, verbena

Tartare de boeuf Flat Iron 37
Beef tartar flat iron, nonpareille capers, sweet onion

Burrata infusée, artichauts 24
Infused burrata cheese, Kalamata olives, artichoke V

Pata Negra "Admiracion" et tortilla 39
Bellota ham "Admiracion" with warm tortilla

Hamachi niçoise 32
Yellowtail kingfish Niçoise salad, green beans

Cocktail de crevettes Calypso 34
Shrimp cocktail, calypso sauce

Conchitas au parmesan et pisco 28
Scallops, parmesan, pisco sauce

Salades et herbes vertes légèrement épicées 16
Tossed green herb salad, seasoned dressing VG

Petits légumes marinés au verjus, quinoa du Weinland 17
Verjus-marinated seasonal vegetables, Swiss quinoa VG

Le panais fume et lamelles de truffes 28
Smoked parsnip with truffle shavings VG

Nigiri et maki sushi 21
Three nigiri & four maki, wasabi, ginger

Falafels de lentilles rouges, houmous, fromage de brebis 24
Red lentil falafel, hummus, fresh sheep cheese V

Les tomates specie-rara à l'huile d'argane 18
Heirloom tomatoes with Moroccan Argan oil VG

Fromage de chèvre, roquette, glace balsamique 22
Goat cheese with arugula and balsamic nectar V

Side dishes for Les Cuits

Each fish and meat main course includes one side dish.

Pommes frites, truffe, parmesan 9
French fries, truffle, parmesan cheese V

Mousseline aux olives 9
Mousseline potatoes with olives V

Feuilles d'épinards - Spinach VG 9

Minute de légumes du marché 9
Selection of Bern market vegetables VG

Cassoulet de champignons sous-bois 9
Forest mushroom stew VG

LES CUIITS

- Just Angus-Burger 39
Dry-aged Angus burger, Gruyère cheese, veal bacon, onion
- Fameuses spaghettini aux tomates piennolo 24
Spaghettini in Piennolo tomato sauce VG
- Malfatti de citrouille Hokkaido 19
Malfatti with Hokkaido pumpkin V
- Agnolotti dal plin, queue de boeuf 26
Agnolotti with braised oxtail and portwine
- Araignée de veau minute, sauce vièrge 36
Veal spider steak, light olive oil - lemon sauce
- Paillard de veau à la viennoise, salade de pommes de terre 41
Veal schnitzel Viennese style, warm Corne-di-Gatte potato salad
- Bouillabaisse de crustacés, rouille 42
Shellfish bouillabaisse with rouille sauce
- Catch of the Day, poisson du jour a la plancha 52
Fish of the day from the plancha grill
- Costita de porc, BBQ 40
Porc belly from the Aare valley Duroc porc, BBQ
- Carré d'agneau rôti, aubergine fumée, yaourt 48
Irish lamb entrecote, smoked aubergine and yoghurt
- Club Classique ou Club Orientale 34
Classic Club Sandwich or Middle Eastern style with falafel and halloumi cheese V
- Ris de veau sauté à la moutarde de Dijon 34
Pan-fried veal sweetbread with Dijon mustard
- Magret de canette à l'orange, patates douces 42
Duck breast with orange and sweet potato
- Mr Caesar's 29
Caesar salad with poulard breast and parmesan Vacche Rosse cheese
- Entrecôte Wagyu Café de Paris 75
250g Wagyu sirloin steak, Café-de-Paris butter
- Filet de boeuf corn-fed grillé, béarnaise 62
160g Corn-fed beef fillet steak, light Bearnaise sauce
- Emincé de veau classique, roignons, rösti 52
Classic Zurich sliced veal in cream sauce, calf's kidneys, roesti
- Omelette blanche, caviar Oona n°103 68
Soft bio egg omelette, 20g caviar Oona N°103 from Bernese Oberland
- Risotto Acquerello safrané / aux crevettes géantes 22 / 35
Risotto Acquerello prepared with rare Swiss saffron V / with tiger prawns