

Starter's :

Shredded melon and ham from Parma Carpegna Addobbo ripening 24 months	CHF 27.-
The green salad Chez Maman and its homemade sauce	CHF 8.-
Watermelon, feta, red onion and basil salad	CHF 15.-
Crushed tomato basil olive oil, eggplant caviar, arugula salad, tapenade and homemade tomatade	CHF 21.-
Red tuna carpaccio, olive oil, lime, ginger and espelette pepper	CHF 23.-
Starter Dish	CHF 38.-
Octopus salad with olive oil, sherry vinegar, shallots, red peppers, chervil and chives	CHF 22.-
Mangrove prawns as a cocktail in a citrus and avocado salad	CHF 25.-
Warm Bouchot mussels in vinaigrette with appetites	CHF 23.-
Multi color tomatoes, mozzarella di buffala, olive oil and basil	CHF 19.-
Origin : tuna Philippine/ chicken Switzerland / shrimp Vietnam	

Pasta :

Fresh tagliatelle, olive oil, datarino tomatoes, garlic, diced zucchini and basil	CHF 28.-
Homemade ravioli with summer vegetables & fresh tomato coulis	CHF 32.-

Fish :

Big mangrove shrimp on the grill, candied vegetables and new apples	CHF 38.-
White calamari à la plancha sauce with herbs, new apples and grilled vegetables	CHF 34.-
Lean cutlets with marinade and fresh herbs, new apples	CHF 44.-
The perch nets of Lake Geneva from our fisherman in Rolle with milling sauce, spinach and home fries	CHF 49.-
Origin : Shrimp of Mangrove Vietnam /Calamars Chili/ Maigre France	

Meat :

Vitello tonnato, grilled vegetables, homemade fresh fries CHF 38.

**The farmer pork spare ribs marinated with spices,
barbecue sauce, new apples and fresh market vegetables** CHF 35.-

**Beef tagliata à la plancha, arugula, daterino tomatoes,
Parmesan shavings & new fried apples (for 2 people)** CHF54.-/PP

**Mr Muller's beef tartare with a knife
with condiments, fresh herbs and homemade fries** CHF 38.-

Our Suggestions of the day

Origin meat : poultry Switzerland/ Pork Switzerland / Beef Switzerland /Veal Switzerland



*** The dishes proposed on the menu, which are not marked with an asterisk (*) are entirely made on site from raw products and traditional kitchen products according to the criteria of the «homemade» label established by the French-speaking consumers' federation (FRC), GastroSuisse, Taste Week and Slow Food CH**

Our selection of cheeses

CHF 16.-/PP

The sweets of Chez Maman :

The seasonal pie	CHF 9.-
French toast, caramel cream, vanilla bourbon ice cream	CHF 15.-
Red fruit salad with sugar or whipped cream	CHF 14.-
Home-made strawberry thousand leaves with light cream, strawberry sorbet	CHF 16.-
The perfect 70% chocolate and roasted hazelnut ice cream with Arabica sauce	CHF 16.-
Vanilla and caramel flan from Chez Maman	CHF 14.-
Gourmet coffee with six sweets	CHF 15.-
Our choice of seasonal ice cream and sorbets (the scoop*)	CHF 4.-*

We are happy to provide you with detailed information on the possible presence of allergens in dishes/preparations. In case of allergy or intolerance, please contact our staff who will be happy to inform you.