

### **Starter's :**

<b>The chiffonnade of parma ham Carpergna addobbo ripening 24 months</b>	<b>CHF 26.-</b>
<b>Green salad from Chez Maman and its homemade sauce</b>	<b>CHF 9.-</b>
<b>Warm purple Carpentras asparagus in vinaigrette and mayonnaise</b>	<b>CHF 24.-</b>
<b>Vegetable tartare, creamy with lemon, chives and nut crumble</b>	<b>CHF 19.-</b>
<b>The Genevois leek salad in vinaigrette</b>	<b>CHF 14.-</b>
<b>Swiss salmon carpaccio from Grisons, soy sauce, wasabi and fresh ginger</b>	<b>CHF 24.-</b>
<b>The perfect egg with purple asparagus from Carpentras</b>	<b>CHF 23.-</b>
<b>Pan-fried shrimp, artichoke peppers, cebette, new garlic, tomatoes and herbs</b>	<b>CHF 24.-</b>

### **Risotto and pasta**

<b>Penne with spring vegetables, beans, peas, cebette and garlic pesto with bears</b>	<b>CHF 26.-</b>
<b>Risotto with calamarettis, chorizo, red onions and broad beans</b>	<b>CHF 28.-</b>

### **Fish's :**

<b>Brittany monkfish medallions, Armoricaïne style, fregola with vegetables</b>	<b>CHF 45.-</b>
<b>The Lake Geneva perch nets of our fisherman in Rolle with lemon butter, fresh spinach and homemade fries</b>	<b>CHF 52.-</b>
<b>The Bremgarten Arctic char is milled, spring vegetables and mashed apple</b>	<b>CHF 42.-</b>

Origin's: perch, bremgarten and salmon- Switzerland/monkfish - France

**Meat and poultry :**

<b>Bresse chicken roasted on a spit and its juice, cooked new apples in French fries and vegetables of the moment</b>	<b>CHF 44.-</b>
<b>The heart of fried beef fillet (230gr), fresh spinach and new apples</b>	<b>CHF 62.-</b>
<b>The veal rognon cooked whole in the frying pan, Madeira sauce, apple puree and spring vegetables</b>	<b>CHF 41.-</b>
<b>Swiss beef filet to share with butter Rose Marie sauce, spring vegetables and homemade fried apples (min 2 people)</b>	<b>CHF 58.-/PP</b>
<b>Lamb fillet roasted in green, spring vegetables and new apples</b>	<b>CHF 49.-</b>
<b>The beef tartare with a knife from Chez Maman with condiments, fresh herbs and homemade fries</b>	<b>CHF 39.-</b>

Origin meat : poultry France-Switzerland/ Beef Germany/-Switzerland/Veal Switzerland/Lamb-NZ



\* The dishes offered 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 fresh and ripened cheese platter**

**CHF 16.-/PP**

**The desserts of Chez Maman :**

The season tart	CHF 9.
French toast, butterscotch, vanilla bourbon ice cream	CHF 15.-
Vanilla and caramel flan from Chez Maman	CHF 14.-
Baba with homemade rum and its amber rum	CHF 15.-
Homemade clafoutis with rhubarb	CHF 14.-
Strawberry salad with sugar or whipped cream	CHF 12.-
The tasty chocolate (Valrhona 70%) ice cream Fior di Latte	CHF 15.-
Gourmet coffee with six sweets	CHF 15.-
Our choice of seasonal ice creams and sorbets ( <i>the scoop</i> )	CHF 4.- *

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