

À la carte

COLD STARTERS

	PRICE / PERS.
Green asparagus, raw ham and its delicate balsamic vinaigrette (March to June)	21.50
Creamy mozzarella di Buffala with basil oil and its variation of tomato	21.50
Beef carpaccio with arugula, balsamic vinegar, and parmesan cheese flakes	22.00
Norwegian salmon tartar with oriental flavors	22.00
Signal de Bougy's terrine and its seasonal salad	19.00
Mesclun salad, pan-fried creamy tomme cheese	19.00

HOT STARTERS

	PRICE / PERS.
Cassolette of creamy mushroom fricassee with olive oil croutons	19.00
Scallop gratin with saffron cream	21.00
Spicy king prawn skewer on a bed of vegetable ragout	21.00
Seafood puff pastry with asparagus and hollandaise sauce (March to June)	21.00

FISH

	PRICE / PERS.
Perch filets "à la meunière", tartar sauce, plain potatoes, and our selection of seasonal vegetables	38.00
Salmon filet "a la plancha" with dill sauce, pilau rice, and seasonal vegetables	35.00
Medium-rare trout fillet with white butter and almonds, parsley potatoes, and its vegetables bouquet composition	35.00

VEGETARIAN

	PRICE / PERS.
Breaded vegetables escalope with garnish	25.00

VEGAN

	PRICE / PERS.
Pasta stir-fry with seasonal vegetables	25.00

MEAT

	PRICE / PERS.
Tender chicken fillet, mushroom sauce, mix of vegetables, roasted baby potatoes	28.00
Cold roast beef, tartar sauce, seasonal salad, country potatoes	36.00
Medallion of veal from our pastures cooked at low temperature with a spicy lemon juice, gratin dauphinois, and our selection of seasonal vegetables	38.00
Ham on the bone, Madeira sauce, gratin dauphinois, green beans stir-fried with butter	28.00
Medium-rare double rib steak cooked at low temperature served with Signal de Bougy's special butter, Charlotte potatoes, grilled seasonal vegetables medley	38.00
Zurich-style veal strips with a creamy mushroom sauce, röstis, and our selection of seasonal vegetables	38.00
Traditional braised beef shank, potato pavé with truffle oil, bundle of green beans	35.00

BUSHMEAT

	PRICE / PERS.
Medium-rare venison tournedos with bacon strips, cooked at low temperature, served with its royal hunting garnish* and butter spätzli	45.00

*Royal hunting garnish: red wine poached pear, chestnuts, Brussel sprouts, red cabbage, pumpkin flan, cranberry jam

DESSERTS

	PRICE / PERS.
The Pear, pear mousse with a tender almond heart	12.00
Truffles with an intense chocolate ganache and a crunchy meringue heart	12.00
Traditional bourbon vanilla crème brûlée	12.00
Toblerone chocolate mousse with white chocolate flakes	10.00
Fresh fruit salad	10.00
Signal de Bougy's gourmet coffee	12.00