

Autumn Collection 2022

*For any special diets and intolerances,
please consult the service staff.*



Hotel Beaulac



BWP Hotel Beaulac
Password: hotelbeaulac



hotelbeaulac

Prices in CHF, all taxes included – 1000.- CHF banknotes are not accepted.

Starters

Just a slight breeze

Glass 1dl

Home-made fish soup Grilled fillet of mackerel, fennel tartar & saffron relish <i>Pouilly-Fuissé, «Vieilles Vignes» Domaine de la Denante (F)</i>	20.-	
Small button-mushroom tart Mushroom mousse & carpaccio, air-dried beef, shimeji pickles, onions & grapes Vegetarian version <i>Pinot noir, Domaine Saint-Sébastien, Saint-Blaise (CH)</i>	21.- 18.-	
Red tuna tataki in sesame seed crust Small apple & ginger-flavoured radish ravioli, cucumber, green apple jelly, smoked emulsion & green gazpacho <i>Sauvignon, Domaine Boris Keller, Vaumarcus (CH)</i>	26.- 9.-	
Tender leek salad Sweetbread fritter, lemon jelly, semi-dried egg yolk, smoked cream & tartar sauce Vegetarian version <i>Syrah, Château Rouquette sur Mer, Languedoc (F)</i>	21.- 16.-	
Dried-fruit pâté Mixed seasonal salad leaves with Savora mustard dressing, pickled pear & yellow beetroot <i>Gigondas Jugunda, La ferme du Mont (F)</i>	25.- 11.-	
Mama Wong-style beef tenderloin tartar & green shiso shoots 75 gr <i>Pinot noir, Domaine Saint-Sébastien, Saint-Blaise (CH)</i>	20.- 9.-	
Tempura-style King prawns Sweet chili emulsion <i>Cuvée Lake Side, CÉil de perdrix, Neuchâtel (CH)</i>	22.- 8.-	
Mixed salad Mixed salad leaves, seasonal vegetables & homemade vinaigrette <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	14.- 8.-	

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free
Origin of products: Fish soup – Italy / Mackerel – North-east Atlantic / Air-dried beef – Switzerland / Tuna – Philippines
Pork – Switzerland / Beef – Switzerland / King prawns – Vietnam

Main courses

From land & sea

Tempura-style fillet of cod Squash roasted with seeds & feta, lime, paprika-flavoured hollandaise foam <i>Chardonnay, Macon Verze, Bourgogne (F)</i>	<i>Glass 1dl</i> 9.-	43.-	
Fillet of Bass poached in « Shaoxing » rice-wine Furikake-spiced pointed cabbage, tofu, fresh mango & wasabi-flavoured fine romanesco mousse <i>Merlot, Bianco Rovere, Tessin (CH)</i>	12.-	45.-	
Roasted fillets of salmon Crispy alpine-Gruyère cheese flavoured rice cake, edamame & watercress cream <i>Chasselas, Domaine Saint-Sébastien (CH)</i>	9.-	42.-	
Pot-au-feu style breast-fillet of chicken Vin jaune du Jura broth, lovage, celeriac, button mushrooms & small cheese ravioli <i>Pinot noir barrique « Signature », Domaine Bouvet-Jablot (CH)</i>	12.-	42.-	
Slowly-cooked shoulder of lamb Fatma's fingers with chanterelle mushrooms, turnips, puréed carrots with dried apricots & Moroccan-spice flavoured sweet pepper sauce <i>Cabernet Sauvignon, La Demoiselle Haut Peyrat, Haut-Médoc, Bordeaux (F)</i>	12.-	50.-	
Beef tenderloin Polenta textures, tangerine, watercress & bordelaise sauce <i>Gigondas Jugonda, La ferme du Mont (F)</i>	11.-	55.-	
Mama Wong-style beef tenderloin tartar & green shiso 200 gr <i>Pinot noir, Domaine Saint-Sébastien, Saint-Blaise (CH)</i>	9.-	42.-	

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free

Origin of products: Cod – Norway / Bass – Greece / Poultry – France / Lamb – Wales / Filet of beef – Australia / Beef tartar – Switzerland

Main courses

Pure vegetarian

Glass 1dl

Squash roasted with grains

Feta, fine lime mousse, cocoa-flavoured tapioca crisps
& hollandaise foam with a touch of paprika

Chardonnay, Macon Verze, Bourgogne (F)

9.-

30.-



Fatma's fingers with chanterelle mushrooms

Tajine-style turnips, puréed carrots with dried apricots
& sweet pepper Moroccan-spice flavoured juice

*Cabernet Sauvignon, La Demoiselle Haut Peyrat,
Haut-Médoc, Bordeaux (F)*

12.-

38.-



Children's menu

(Up to 12 years of age)

28.-

Main course

Fish & Chips (cod)

broccoli & tartar sauce

or

Roasted breast-fillet of chicken

& polenta textures

Dessert

Warm Liège waffle

whipped cream & home-made chocolate sauce

or

Goblet of ice cream

(choice of 2 flavours)

And to end, on a sweet note . . .

Cheeses ripened in the cellars of the renowned specialist Sterchi 16.-

Pear

Caramelized half-pear, oriental-style shortbread biscuit, fortified wine & white-wine spiced sorbet

16.- 

Chocolate

Black chocolate ganache, vanilla-flavoured cream, stewed dates & date ice-cream

18.- 

Apple

Hot kadaïf crisp, yogurt mousse, roasted sesame praline & green apple sorbet

15.- 

Butternut squash

Candied with vanilla, orange sorbet, pistachio meringue, crispy praline & rice crispies

14.-  

Victoria pineapple

Finely sliced pineapple, walnut dacquoise, pineapple chutney & pink berries

16.-  

For all our desserts, we suggest a glass of Champagne

Laurent-Perrier brut 18.-

Laurent-Perrier rosé 22.-

Ice creams / Sorbets

*Our ice creams & sorbets are made by a French artisan company
and are manufactured without artificial flavours or colouring*

Coupe Danmark (vanilla ice cream, whipped cream, hot melted chocolate)	14.-
Café glacé (espresso coffee ice-cream with croquant shards, coffee sauce, whipped cream)	14.-
Sorbets & fresh fruit palette	15.-

Ice cream

Coffee
Plain yogurt
Black chocolate
Salted butterscotch
Vanilla
Black sesame
Ginger
Green tea
Pistachio
Coconut

Sorbets

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Lychee
Mango

3.- per scoop / Additional cream 2.- / Additional chocolate sauce 2.-