

# Café Byron Menu

## Get the day off to a good start...

- Seasonal whole fruit 1.50 CHF
- Organic Swiss yoghurt 2.30 CHF
- Basket of pastries 2.50 to 4.- CHF
- Muffins, slice of cake 3.50 CHF
- Fromage blanc, fruit coulis and granola 4.50 CHF
- Bircher muesli with apples from Féchy 4.50 CHF
- Seasonal fruit salad 5.00 CHF
- Salted pretzel 4.50 CHF

## Our set menus

- Hot drink, croissant 6.- CHF
- Hot drink, muffin, Granini fruit juice 2 dl 9.- CHF

## From 11.30 am...

- Castle Burger 22.- CHF  
*100% Swiss beef hamburger, Etivaz cheese, salad, tomato, tarragon sauce*
- Maître Chiquart's favourite 20.- CHF  
*Rosti, egg, Etivaz cheese and bowl of mixed salad*  
*Cured meat supplement* 6.- CHF
- Platter of the day 20.- to 28.-CHF  
Novae selection of meat and fish cuts  
Served with seasonal fresh vegetables
- Petit Chevalier Menu (up to 10 years) 14.- CHF  
100% Swiss beef hamburger with potatoes and vegetables  
Or  
Homemade pasta, sauce of the day  
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Small dessert glass or fruit

## All day...

### Cold display

#### "Savoury"

- Mixed salad small 4.- CHF
- Mixed salad large 8.- CHF
- Assorted sandwiches 6.- to 9.- CHF
- Selection of cheeses from our Canton 12.- CHF
- Byron bowl (seasonal mixed salad) 18.- CHF
- Vaudois platter (*cold meats, cheese, bread and condiments*) 18.-CHF

### And our hot snacks

- Ramequin with Gruyère cheese PDO 6.- CHF
- Assorted quiches 10.- CHF
- Assorted paninis 9.- CHF

### Cold display

#### "Sweet"

- Pastry from the baker's oven 6.50 CHF
- Gourmet dessert glass  
Coffee tiramisu 6.50 CHF  
"Cailler" Swiss chocolate mousse 6.50 CHF  
...In a small glass 3.- CHF
- Pancakes, waffles with sugar 4.- CHF  
*With whipped cream, chocolate or/and jam* 6.- CHF
- Coffee with mini dessert selection 9.- CHF

# Café Byron Menu – Autumn - Winter 2022-2023

## Watchtower

### Egg and cream of Vaudois bacon

Lambs lettuce with hazelnut oil from the mill

Or

### Pumpkin and Timut pepper tartlet

Shavings of smoked Lake Geneva fera fish and nuts

## Wall walk

### “La belle Luce” Gruyère chicken supreme

Spelt risotto with roasted autumn vegetables

Or

### Fillet of Jura trout with citrus sauce

Creamy broccoli and spelt risotto

*Vegetarian alternative*

### spinach and wild mushroom vol-au-vent

Potato and alpine cheese mousse

## Drawbridge

### Chocolate mousse with Tonka beans

Auntie's *bricélet* biscuit

Or

### Crème brûlée with honey and candied pear

Genepi ice cream

## Prices

2-course menu (starter + main course or main course + dessert), coffee Chf. 39.-

2-course menu (starter + main course + gourmet coffee), Chf. 44.-

3-course menu (starter + main course + dessert), coffee Chf. 46.-

Children's menu, up to 10 years old Chf. 18.-

### Conditions:

Reservations are required and the menu must be returned 7 days before the event.

Wines and other beverages can be chosen à la carte

Single menu for all guests (excluding dietary restrictions and vegetarian alternatives)

These menus are served between 11:30am and 1:30pm

Service and 7.7% VAT included