

## LE TUBE À FONDUES - MENU

### STARTERS

<b>Jerusalem artichoke soup</b>		12.-
<b>Jerusalem artichoke soup with truffle</b>		19.-
<b>Scottish smoked salmon, herb cream and toast</b>		29.-
<b>Oysters Marennes-Oléron Nb 3</b>	3 pcs	14.-
	6 pcs	26.-
<b>Planchette of monts Salaisons from Chappot house at Fully</b>		29.-
Traditional dried meat and cured ham, farmhouse sausages and cheeses from the Val de Bagne		

### FONDUES

<b>Fondue Magnificent's with Chasselas wine</b>	Per portion :	27.-
Recipe concocted by Carlo Crisci using heart of Gruyère cheese and Vacherin fribourgeois. Serving per person 200 grams		
<b>Fondue Magnificent's Champagne</b>	Per portion :	37.-
The same basic cheeses, prepared with 'Comte de Senneval Brut' Champagne Serving per person 200 grams		
<b>Fondue Modzetta</b>	Per person :	49.-
Prepared with Swiss beef fillet marinated with herbs and spices according to the recipe from our chefs. It is served with a mixed salad (served as a starter), homemade sauces and local french fries.		

### DESSERTS

<b>Chestnut &amp; double cream from Gruyère Meringue</b> , vermicelli and whipped cream	14.-
<b>Norwegian omelette</b> Madagascar vanilla and lime infusion	14.-
<b>Bergli 66% Villars' chocolate mousse</b> with exotic insert	14.-
<b>Chocolate fondue in a cup</b> served with fresh fruit and marshmallows	14.-