

Restaurant Le Bivouac

To start

Green Salad	6.50/8.50
Mixed Salad	8.50/11.50
Roasted Butternut Squash Burrata	21.00
Half honey-roasted butternut squash, burrata, dried fruit, and arugula	
Dynamite Shrimp	22.00
Breaded Shrimp, home mayonnaise Siracha, sweet and sour, oignons crispy, pickles, mixed salad	
Assiette Vaudoise	15.00/26.00
Périgourdine Salad	27.00

To continue

Entrecôte de bœuf maturée	43.00
Dry-aged Entrecote of beef, fresh fries, vegetable of the season, sauce of your choice	
Tartare au couteau	31.50
Black truffle cream, parmesan and raw vegetables, with fresh fries, toast, salad	
Burger le "Bivouac"	31.00
Home brioche buns, steak smash, cheddar, smoked bacon, grilled oignons, salad, tomato, truffle mayonnaise, fresh fries	
Trout with almonds	28.00
Served with herb risotto, vegetables, savory beurre blanc sauce	

For the kids

Linguine enfant	16.00
(Bolognese / Carbonara / Tomato Sauce)	
Breaded fish	15.00
Servi avec des frites et des légumes	
Chicken nuggets for kids	14.00
With fresh fries and vegetables	
Grilled sausage	16.00
with fries and vegetables	



La chasse

Starters

Quarry terrine	20.50
Terrine and toast, cranberry jam, and salad	
Wild Boar Bresaola	27.00
Served with arugula, Parmesan, Datterino tomato, truffle olive oil, and grissini	
Hart tataki	29.00
Tiger sauce, served with mixed salad	
Hunter's Platter	17.00/28.00

Main courses

Deer Rib-Eye Steak	41.00
Served with fresh fries, seasonal vegetables, and a choice of sauce	
Wild boar Bourguignon	28.00
Wild boar cheek cooked Bourguignon style, fresh tagliatelle	
Stuffed Quail	29.00
Quail stuffed with fresh mushrooms, chestnuts, and homemade foie gras, squash mousseline	
Rack of deer	48.00
Roasted rack with red wine and honey, pepper sauce	

Sauces of your choice:

- Tiger sauce
- Green peppercorn
- Forestière
- Homemade butter
- Roquefort
- Poivrade
- Morel mushrooms (extra 3.00)

D'Ici

Fondue moitié moitié	25.00
50% Gruyère AOP, 50% vacherin Fribourgeois AOP	
Fondue du chalet	27.50
Croûte au fromage	24.00
Jambon, œuf, fromage	
Croûte forestière	26.00
Sauce aux bolets, pain de campagne toasté	
Rôsti maison le "Bivouac"	26.00
Tomme Vaudoise du Val d'Arve panée et lard	
Rôsti maison le "Chalet"	25.00
Jambon de pays, œuf, gruyère maturé	
Rosti maison le "Vege"	27.00
Pan-fried fresh mushrooms	

From Italia

Pizza Margherita	18.00
Tomato sauce, mozzarella, basil pesto	
Pizza Prosciutto	21.50
Tomato Sauce, mozzarella, ham, basil pesto	
Pizza of the chief	26.50
Tomato sauce, black tuffle cream, mozzarella, burrata, ham of the country, cheese argula	
Pizza Chèvre chaud	24.00
Cream base, mozzarella, goat, honey, ham of the country	
Pizza smoked Salmon and Cuttlefish Ink	26.00
Cream base, mozzarella, smoked salmon, capers, onions	

Dear customers,
If you have any allergy
Please contact our staff.

Every change on the card will be billed
CHF 1.-
Thank you for your understanding.



 Klicken Sie hier um unser Menü zu sehen

 Click here for our menu

 Clicca qui per vedere il nostro menu



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