

**SEEHOF  
HOTEL  
DULAC**  
W E G G I S

**BRASSERIE 1838**

**L'offre d'automne**

**STARTERS**

**Pumpkin Carpaccio**

Goat Chees | Pomegranate | Truffle Honey | Salad Bouquet  
CHF 17

**Pumpkin Cream Soup**

Roasted Pumpkin Seeds | Pumpkin Seed Oil | Chanterelles  
CHF 14

**MAIN COURSES**

**Roasted Duck Breast**

Plum Glaze | Mashed Pumpkin | Red Cabbage  
CHF 36

**Venison Stew**

Glazed Chestnuts | Red Cabbage | Spaetzle | Pear  
CHF 38

**Sautéed Venison Entrecôte**

Port Wine Sauce | Mashed Pumpkin | Brussels Sprouts  
CHF 43

**Autumn Arrangement**

Mashed Pumpkin | Brussels Sprouts | Red Cabbage | Spaetzle | Pear | glazed Chestnuts  
CHF 30

**Mushroom Symphony**

on Risotto  
CHF 29

**DESSERT**

**Vermicelles**

Cherry Sauce | Whipped Cream  
CHF 14

All prices in CHF, including VAT & service.

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**Les classiques**

**STARTERS**

**Salad**

Mixed or leaf salad  
with French or Italian Dressing  
small CHF 9 | large CHF 14

**Beetroot Duo**

Smoked Trout | Dill Cucumber | Citrus Vinaigrette  
CHF 17  
without smoked Trout  
CHF 11

**Beef Tartare**

Fried Capers | Pickles | Brioche Toast  
70g CHF 26  
130g CHF 38  
truffled +CHF 7  
with Cognac +CHF 3

**Plateau Du Lac**

Three Cheeses | Farmers Bacon | Dried Meat | Beef Salami  
Fig Mustard | Pickled Vegetables | Baguette  
CHF 28

**SOUPS**

**Bouillabaisse**

John Dory | Sea Bass | Mussels  
CHF 18

**French Onion Soup**

gratinated Gruyère Toast  
CHF 14  
with bacon  
CHF 16

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**LAND & FARM**

**Côte de Boeuf**

Rib Eye Steak | Café de Paris | French Fries | seasonal Vegetables  
250g CHF 55

**Braised Beef Cheeks**

Mustard Jus | Mashed Potatoes | Ratatouille  
CHF 45

**Lamb Shank with Jus**

Truffled Honey - Polenta Slice | Balsamic Onions  
CHF 48

**Coq au Vin**

Butter Noodles | Bacon | Mushrooms  
CHF 38

**SEA & OCEAN**

**Moules et frites**

Mussels | French Fries  
500g CHF 28  
1 kg CHF 40

**Pike-perch crispies**

French Fries | Salad Bouquet | Tartar Sauce  
CHF 36

**Fish of the Day Fillet**

Café de Paris | Risotto | Almond-Broccoli  
CHF 42

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**GARDEN & FOREST**

**Truffled Tagliatelle**

with flaked Comté Käse

CHF 30

**Risotto**

with colorful seasonal Vegetables

CHF 28

**DESSERT**

**Èclair au Chocolat**

Raspberry Sorbet

CHF 16

**Lemon Tartlet**

Pistachio Crumble | Berry - Coulis

CHF 18

**Ice Cream & Sorbet**

Vanilla Dream | Swiss Chocolate | Strawberry | Stracciatella | Banana

Espresso Croquant | Fior die Latte | Mint & Chocolate

Lemon & Lime | Raspberry & Strawberry | Passionfruit & Mango

CHF 4 per scoop

**Whipped Cream Portion**

CHF 1

## **GUEST INFORMATION**

### **ORIGIN DECLARATION**

#### **LAND & FARM**

Beef - Switzerland  
Pork - Switzerland  
Lamb - Ireland  
Duck - Hungary  
Venison - Switzerland / Austria  
Deer - New Zealand

#### **SEA & OCEAN**

Trout Fillet - Denmark  
John Dory - Vietnam  
Sea Bass - Turkey  
Mussels - Spain  
Perch Fillet - Germany/Kazakhstan

#### **BAKERY**

Baguette - Switzerland  
Brioche Toast - Switzerland  
Dark Screw Bread - Switzerland  
Wheat-Free Multigrain Bread - Austria