

Menu

HÔTEL-RESTAURANT
PORT-ONTY ^{★★★★}
by SwissEvolife



For a good start...

Selection of cold cuts from the Alcala Brothers	24.-
Perch fillet fritters with Conty sauce	14.-
Oriental Vegetable Samoussa	12.-

The Classics

Fillets of perch (imported), seasonal vegetables in folly, tartar sauce	39.-
Swiss Beef Tartar cut with a knife and seasoned by us, served with toast	<i>Entrée 28.- Plat 38.-</i>
The heart of beef fillet from Montandon in Les Ponts-de-Martel, sweet potatoes in chorizo oil, squash, bacon from Colonnata, with sweet almond oil	45.-

All our classics are accompanied with a choice of steamed potatoes, black venere rice and French fries

Starters

Green salad	7.-
Autumn salad: red cabbage, walnuts, butternut squash, bacon and cranberry vinaigrette	14.-
Squash cappuccino with chestnut chips and caramelized cloud	12.-
Venison in carpaccio, raspberries, hazelnuts, and parmesan	19.-
Crunchy cabbage-apple with seasonal flavors	15.-

Main courses

Sliced venison, grandma's garnish, and creamy gravy	38.-
Hunter's burger : deer steak, red cabbage compote, pan-fried foie gras, raw vegetables. Hunting or French fries accompaniments	34.-
Saddle of deer, fine garnish and full-bodied juice with humagne or pepper sauce	54.-

*All our dishes are accompanied by homemade toppings and spätzli prepared with care by
by the Chef and his team.*

Vegetarian

Risotto of saison	34.-
Hunting atmosphere: spatzli and fine garnish	28.-

For the kids

Perch fillet fritters, fries, and tartar sauce	16.-
Homemade chicken nuggets, fries	14.-
Le mini Conty Burger, steak 80gr.	18.-

Want to eat like a grown-up? All our dishes are available in half portions for children up to 12 years old.

Menu of the Day (Monday to Friday, lunch)

Starter and main course	26.-
Main course only	21.-
Dessert of the day	7.-

To conclude:

Assortment of the Tyrode fromagerie in l'Auberson selected by the Chef, Benichon mustard and dried fruits	10.-
Cup of Vermicelli on a plate	14.-
Coffee and autumn treats according to the Chef's inspiration	15.-
Creation, mesenteric truffles, hazelnuts, and chocolate	16.-

Ask for our "Movenpick" ice cream menu

Allergens: In case of doubt, our team will be happy to help you!

Origins:

Pork, Beef and Fallow Deer: Switzerland

Perch fillets: Estonia

Venison: Austria

Deer: New Zealand

Foie gras: France or Hungary

Lard of Colonnata: Italy