



To get started:
 Small starter – changing daily 5.–


From Monday to Friday:
 · Daily special 18.50
 · Daily pasta 21.50

Tartar of the day 26.50
 (please ask our staff)

Our Salads

Green salad 	6.50
Mixed salad (small/large) 	8.50 / 12.50
On a bed of greenery...	
...la Campagnarde - Country salad	19.50
seasonal vegetables, smoked bacon, braised ham, boiled egg, gruyère cheese, croutons, walnuts	
...l'Indienne – Indian salad 	22.50
warm vegetable rolls (carrots, leeks, eggplants, potatoes), Indian spices, crunchy vegetables with turmeric, fresh herbs and beetroot chutney	
...la Japonaise – Japanese salad	26.50
Beef brochette and tofu marinated in spices, Chinese coleslaw and mushrooms, wasabi mustard	
...la Caouette	24.50
Crispy chicken with spices and peanuts, strawberry, melon, yogurt sauce, mint and chives	
...l'Exotique – Exotic salad	26.50
Avocado tartar with shrimps, lime and ginger, couscous with exotic fruits	

Our pastas

Accompanied by a mixed salad	
The Macaroni Gratin	17.50
Bacon, ham, mushrooms Paris, homemade sauce, baked with cheese	
The Vegetable Lasagne 	19.50


LES TARTINES (Toasted farmer's bread with rich toppings and salad)

On a slice of cereal country bread accompanied by a mixed salad	
La Rustique - ham & cheese	17.50
Braised ham, béchamel sauce, cheese, baked au gratin	
La Rustique façon madame – rustic lady sandwich	19.50
Braised ham, béchamel sauce, cheese, eggs	
La Végétarienne – veggies in Mediterranean style 	21.50
Eggplant, pepper, tomato and roasted zucchini mozzarella and pesto, baked au gratin	
La Vegan 	22.50
Beetroot humus, tofu marinated with fine herbs, sweet potatoes, pak-choï, green sauce	
La Grecque – the Greek 	22.50
Tapenade, cucumbers, tomatoes, peppers, red onions, feta, olive, oregano	
La Bergère – goat shepherd	23.50
Roasted goat cheese on beefsteak tomato, raw ham, provencal herbs, honey sauce, thyme, sun-dried tomatoes and garlic confit	
L'Italienne - the Italian 	23.50
Tomatoes, grilled peppers, zucchini and eggplant, burrata, pesto	
La Nordique - from the sea	25.50
Smoked salmon, avocado puree with cumin, cucumber yogurt acidulous, vegetables	

FISH

Grilled tuna fish with citrus	26.50
and it's side dish	




OUR BURGERS (also available gluten free, ask our staff)

Accompanied by a mixed salad and roasted potatoes, yogurt mint sauce and chives	
Vegan Burger « Healthy » 	24.-
Cereals steak with red beans and spinach, salad, tomato, avocado, coriander and mint sauce	
Chicken Burger « Mediterranean »	24.-
Grilled chicken steak, feta, olive, salad, tomato, mint and cucumber tzatziki	
Swiss burger	24.-
Beef steak, raclette cheese, bacon, onions, lettuce, tomatoes with home-made mustard sauce	

 **Coccinelle Café**

©Menu Summer 2020 | Non-contractual information
 VAT 7,7% and service included

LES DESSERTS

Red fruit pie	6.50
Lemon meringue pie	6.50
Fresh Fruit salad 	7.50
Seasonal pie (please ask our staff)	7.50
Cheesecake of the moment 	7.50
Le Lausannois	8.50
Crème brûlée with Bourbon vanilla	8.50
Brownies accompanied by vanilla ice cream 	8.50

ICE CREAMS

Ice cream per scoop	3.50
Vanilla, chocolate, coffee, caramel, lemon, strawberry, raspberry, passion fruit, mango, coco	
La Coupe Denmark	9.50
Vanilla ice cream, chocolate sauce, whipped cream	
Café / Chocolat Liégeois	9.50
Coffee and vanilla ice cream, espresso coffee, whipped cream	
Chocolate and vanilla ice cream, hot chocolate, whipped cream	
Strawberry Melba	10.50
Vanilla ice cream, strawberry, red fruits sauce, whipped cream	
Le Colonel	11.50
Vodka, lemon sorbet	

DISCOVER OUR « GOURMET MOMENTS »

Hot drink of your choice with a small brownie and a small crème brûlée	Add to your drink	4.–
Hot drink of your choice with added flavour Cinnamon, Caramel, Chocolate, Hazelnut, Gingerbread, Vanilla, Speculoos	Add to your drink	1.–



 = vegan
 = végétarien
 = gluten free