

To get started:	
Small soup of the day	5.-
Soup of the day	9.50
From Monday to Friday:	
· Daily special	18.50
· Daily pasta	22.50
Tartar of the day (please ask our staff)	26.50

### OUR SALADS

<b>Green salad</b> 	6.50
<b>Mixed salad</b> (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, Swiss cheese, croutons, walnuts


**...la Coccinelle** 26.50

Mizuna salad and exotic fruits, crispy shrimps semi-cooked salmon honey and soya sauce, dried crunchy fruits

### OUR JACKET POTATOES

Accompanied by a mixed salad	
<b>Cottage cheese chives</b> 	16.50
<b>Parmesan cream, bacon, ham</b>	18.50
<b>Salmon, dill cream and lemon</b>	19.50



### OUR PASTAS

Accompanied by a mixed salad	
<b>Gratin de Cornettes, macaroni Gratin</b>	17.50
Bacon, ham, Parisian mushrooms, béchamel sauce, baked with Swiss cheese	
<b>Vegetable lasagne</b> 	20.50

### OUR TARTINES (Meal sandwich on farmer's bread)

On a slice of cereal country bread accompanied by a mixed salad	
<b>La Rustique, rustic sandwich</b>	17.50
Braised ham, béchamel sauce, cheese, baked au gratin	
<b>La Rustique façon madame, rustic lady sandwich</b>	19.50
Braised ham, béchamel sauce, Swiss cheese, farm egg	
<b>La Végétarienne, vegetarian sandwich</b> 	22.50
Pumpkin, spinach, mushrooms, Indian tomato sauce, mozzarella, baked in the oven and pesto	
<b>La Vegan</b>  	22.50
Sweet potatoes and tofu curry, beetroot, spinach and grilled Chinese cabbage	
<b>La Bergère</b>	24.50
Roasted goat cheese on endive, braised with honey and rosemary. Grilled bacon and Granny Smith sauce figs, candied tomatoes and walnuts	
<b>La Saumon, salmon sandwich</b>	26.50
Grilled salmon on a bed of spinach, poached egg	
<b>La morille, farmer sandwich</b>	28.50
Chicken filet with morels, white sauce, green vegetables	



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

Accompanied by a mixed salad and roasted potatoes, mint yogurt sauce with chives	
<b>Le Vegan Burger "Madras"</b>  	24.00
Cereal steak with eggplant, leek and tofu, salad, tomato, coconut sauce	
<b>Le Chicken Burger "Viky"</b>	24.00
Chicken steak with candied peppers and chorizo, goat cheese, salad, tomato, pepper ketchup	
<b>Swiss Burger</b>	24.00
Beef steak, raclette cheese and bacon, tomato, lettuce, onion and a home-made mustard sauce	

# Coccinelle Café

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TVA 7.7% et service compris

### OUR DESSERTS




Red fruit pie	6.50
The lemon meringue pie	6.50
Seasonal pie of the day	7.50
Cheesecake of the day 	7.50
Le Lausannois – famous Coccinelle chocolate pie	8.50
On a basis of macaron, feuillantine praline, ganache chocolate	
Crème brulée with Bourbon vanilla	8.50
Brownies and vanilla ice cream 	8.50

### ICE CREAMS

Ice cream per scoop	3.50
Vanilla, chocolate, coffee, caramel, strawberry, coco lemon, raspberry, blackcurrant, passion fruit, mango	
Coupe Denmark	9.50
Vanilla ice cream, chocolate sauce, whipped cream	
Café Liégeois	9.50
Chocolate & vanilla ice cream, coffee, whipped cream	
Chocolat Liégeois	9.50
Chocolate & vanilla ice cream, hot chocolat, whipped cream	
Colonel	11.50
Vodka lemon sorbet	

### DISCOVER OUR GOURMET MOMENTS

Hot drink of your choice with a small brownie and a small crème brulée	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

