

THE EARLY SUMMER AT LA CANTINE DU NEUBOURG

1ST OF JUNE TO 5TH OF AUGUST 2023

STARTERS

CANTINE'S VITELLO TONNATO 25
+ arugula oil
+ lime gel
+ olives and capers

SEABASS TARTARE 26
WITH RASPBERRIES AND MINT
+ raspberry - timut pepper vinaigrette
+ roasted pine nuts

MOZZARELLA PANNA COTTA 18
+ tomato - basil sorbet
+ roasted pine nuts
+ cherry tomato coulis

GRILLED KING PRAWNS 25
WITH FRESH GARLIC AND MINT
+ lime gel
+ pico de gallo
+ aioli

BRAISED CHICKEN QUESADILLA 22
+ pico de gallo
+ cheddar
+ salsa verde

FALAFEL WITH HERBS 19
+ cherry tomato hummus
+ cashew tzatziki

MAINS

ROASTED CHICKEN IN SALAD 33
+ aioli vinaigrette
+ cherry tomato hummus
+ cashew tzatziki
+ grilled corn

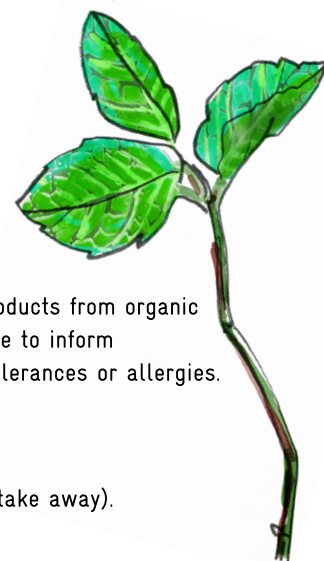
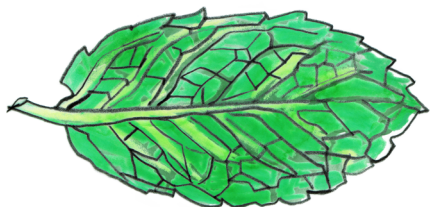
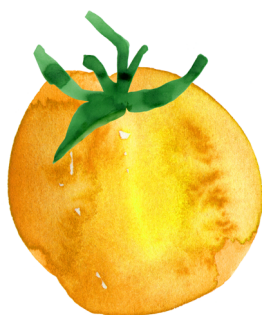
BEEF TENDERLOIN CARPACCIO 44
+ roasted pistachios
+ arugula oil
+ parmesan crisps

WARM GOAT CHEESE SALAD 29
+ roasted pistachios
+ raspberry - timut pepper vinaigrette
+ nut granola

VEAL SPARE RIBS 43
MARINATED IN MEZCAL
+ country potatoes
+ grilled corn
+ hot barbecue sauce

GRILLED SEA BREAM À LA PLANCHA 45
+ country potatoes
+ pico de gallo
+ basil coulis
+ cashew tzatziki

BAKED POTATO 30
+ pico de gallo
+ grilled corn
+ vegan fondue
+ basil coulis



DESSERTS

CANTINE'S PROFITEROLES 16
+ raspberry whipped cream
+ intense dark chocolate
+ hazelnut slivers

RED FRUITS PAVLOVA 14
+ red fruits coulis
+ vanilla ice cream and tailed pepper

PISTACHIO - RASPBERRY CAKE 12
+ intense dark chocolate
+ raspberry sorbet

THE 3 CHEESES 13
+ red fruits coulis

Welcome to La Cantine du Neubourg!
Most of our dishes are made with fresh products from organic or sustainable farms. Please do not hesitate to inform a member of our team if you have any intolerances or allergies. They will be more than happy to help.

Our prices are in Swiss francs (CHF).
Inclusive of VAT (7.7% sit in and 2.5% to take away).

Children up to the age of 12 can order a half portion from most of the dishes on the menu.

Provenances:
Veal (CH) | Chicken (CH) | Beef (CH)
Tuna (FR) | King Prawns (VN) | Seabass (IT) | Sea Bream (IT)

All our fruits and vegetables are supplied to us by Xavier Boedts (La ferme de la Thielle - Schreyer) and our meat by Vito (La boucherie Vito Viande - Auvernier)

 : VEGAN DISHES  : GLUTEN FREE

WWW.LACANTINEDUNEUBOURG.COM

