# LE RESTAURANT

### «LA RENAISSANCE DU GOÛT»

Take some time out from your busy schedule to relax and enjoy a little authentic French charm in our stylishly refurbished restaurant.

We serve French classics with a contemporary twist, fresh, regional produce from our long-standing partners and light, simple menus for discerning gourmets, unconventional bon vivants and traditional connoisseurs. Around the world, French cuisine is currently enjoying a renaissance. Particularly in Solothurn: after all, France had a decisive influence on our town for 300 years and left behind many traces.

The culinary delights on offer at Le Restaurant reflect the savoir-vivre of Solothurn's glamorous past. Our distinguished chef de cuisine

Martin Elschner and the whole team at Le Restaurant want you to enjoy the time you spend here. Whether it's an important business meal with clients, a simple lunch with friends, a special night out with a loved one or an elegant evening with your in-laws — Le Restaurant is the place to be — soyez les bienvenus!

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# ENTREES POTAGES

Summer leaf salad, melon, radish, mint	CHF 15
Burrata, Serrano ham, Seeland tomatoes, Mediterranean flavors	CHF 22
Beef tartare "La Couronne", baguette	CHF 24 / 39
Snails with herb butter, 6 pcs.	CHF 18
Lobster bisque "Martin"	CHF 22
Cream of corn soup, lime, popcorn	CHF 12

## PLATS PRINCIPAUX

Green spelt taler "Café de Paris", bell pepper cream, colorful bean vegetables	CHF 32
Carrot cake, lime sauce, chanterelles, colorful carrot vegetables	CHF 34
Grilled octopus, Nizza salad "Martin"	CHF 21 / 39
Fish of the day, lime sauce, carrot cake, colorful carrot vegetables	Price of the day
Entrecôte "Café de Paris" (180g), French fries, spinach leaves	CHF 50
Pork cordon bleu, french fries, spinach leaves	CHF 39

## COURONNE DESSERTS

Apricot clafouti, heavy cream ice cream, salted caramel	CHF 14
Grand Cru chocolate, black currant	CHF 15
Crème brûlée - first come, first served	CHF 8
Iced coffee "La Couronne"	CHF 6 / 9

#### **DECLARATION**

Pork: Switzerland

Veal: Switzerland

Corn poulard: France

Entrecôte: Switzerland

Beef tenderloin: Australia

Sausages: Switzerland

Serrano ham: Spain

Octopus: Middle East Atlantic FA 34 (cage and trap)

Shrimps: Vietnam (farmed, IQF/FOS/ASC)

Salmon: Norway (farmed)

Lobster: Canada FAO 21 (MSC)

For information on allergens in our products/dishes, please contact our service team.