

# LA COURONNE 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!

# LA COURONNE MENU

**Scallop**, cauliflower Blanc Manger, lime vinaigrette

**Chestnut cream soup**, truffle

**Beef fillet**, fermented pepper, black salsify, Jerusalem artichoke

**Williams pear**, Bourbon vanilla, Gianduja, chocolate sorbet

3-COURSE MENU                      79

4-COURSE MENU                      89

## COURONNE

# ENTREES POTAGES

Mixed green winter salad „La Couronne“	CHF 13
Lambs leaf lettuce „La Couronne“	CHF 17
Snails in herb butter 6 pieces	CHF 16
Pumpkin cream soup, seed oil	CHF 12
Beef tartare „La Couronne“	CHF 22 / 39

## COURONNE

# PLATS PRINCIPAUX

Poached free-range egg, truffle, potato mousseline, Jerusalem artichoke, black salsify	CHF 30
Fish of the day, pepper-chili melange, spice Cous Cous, black salsify	Daily price
Entrecote „Café de Paris“ (180g), matchstick potatoes, spinach	CHF 49
Pork Cordon bleu, new potatoes, black salsify	CHF 36
Homemade minced steak „Rossini“, potato mousseline	CHF 39

## COURONNE

# DESSERTS

Williams pear, Bourbon vanilla, Gianduja, chocolate sorbet	CHF 15
Coupe Nesselrode	CHF 9 / 14
Crème brûlée — first come, first serve	CHF 9
Ice Coffee „La Couronne“	CHF 7 / 10

## **DECLARATION**

Pork: Switzerland

Veal: Switzerland

Corn-fed poulard : France

Entrecote: Switzerland

Fillet of Beef: Australia

Duck Foie Gras: France

Sausages : Switzerland

Octopus: Middle Eastern Atlantic (Weir and Trap)

Prawns: Vietnam (Farm, IQF/FOS/ASC)

Oysters: France (Breed)

Lobster: Canada FAO 21 (MSC)

Scallop: Northwest Atlantic FAO 21 (Captured in the wild)

Salmon: Norway (Breed)

Sole: North-East Atlantic FAO 27 (Trawl)

Salmon from the Swiss Alps: Switzerland (Breed)

Swiss Shrimps : Switzerland (Breed)

If you have any questions about allergens in our products/dishes,  
please contact our service team.