

Our fish

Perch fillets (Lake Neuchâtel)	150 gr	32.00
Served with a small green salad and a starch side of your choice	230 gr	40.00
Trout fillets with almonds		38.00
Scallops flambée with absinthe and garnish		41.00

Our meats

Beef entrecote		36.00
Horse entrecote		34.00
Fillet of beef		42.00
Beef steak		32.00
Viennese escalope		37.00
Veal cordon bleu		39.00
Veal escalope		37.00
Minced veal Zurich-style rösti		38.00
Casimir rice (minced veal) rice and fruits		38.00
Casimir rice (minced chicken) rice and fruits		32.00
Lamb shank confit with honey rösti		39.00
Beef tartare with chips, toast, and butter		32.00
½ Beef tartare with chips, toast, and butter		27.00
Served with a choice of vegetables and a starch side of your choice		
Chinese fondue (beef and horse) cut with a knife	200gr mixed	37.00
Minimum 2 persons, sauces, chips and small mixed salad	200gr beef	38.00
	200gr horse	36.00

Our sauces

Homemade butter	3.00
Green pepper sauce	4.00
Mushroom sauce	5.00
Morel sauce	8.00

Our soups

Soup of the day	5.00
Beef consommé (broth)	5.00
Tomato and basil soup	7.00

Our salads and starters

Green salad	small	5.00
	large	8.00
Mixed salad	small	8.00
	large	14.00
Pan-fried Rougemont tomme salad with walnut oil	small	16.00
	large	20.00
Prawn cocktail		15.00
Warm sweet and sour prawns and guacamole		22.00
Malakoff and mixed salad	3 pieces	18.00
	5 pieces	23.00
Burgundy snails	½ dozen	12.00
	1 dozen	19.00
Plate of cured meat	50gr	12.00
	100gr	22.00
Valais plate		22.00

Today's Special

Soup - salad – main course - dessert	22.00
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Cheese-centered dishes

'moitié moitié' cheese fondue served only in the café	22.00
Cheese crust	17.00
Cheese and ham crust	19.00
Cheese crust "Du Cerf" tomato ham and egg	21.00
Cheese platter from here and elsewhere	12.00
Malakoff and mixed salad	3 pieces 18.00
	5 pieces 23.00

Small-bites

Herb omelette	16.00
Cheese omelette	17.00
Valais plate	22.00
Dried sausage plate	14.00
Cured meat plate	50gr 12.00
	100gr 22.00

Children's corner

Chicken nuggets	12.00
Spaghetti carbonara	11.00
Spaghetti with tomato sauce	10.00
Chips	5.00
Pizza for kids with mozzarella, ham, and tomato	12.00



The Italian corner

Spaghetti volcano with crusted seafood	29.00
Truffle ravioli with truffle flakes	28.00
Milanese risotto with perch fillets	28.00
Tagliatelle and half lobster with cherry tomato sauce	27.00



by Raffaele Sposito

Au Cerf Le Sepey

Our homemade Röstis (approx. 20 minutes)

Country-style Rösti	Ham, 1 fried egg	19.00
Rösti "paysan"	Bacon, onions, 1 fried egg	20.00
Wallis Rösti	Raclette cheese	19.00
"Iselle" Rösti	Pineapple raclette cheese	20.00
Mont d'Or" Rösti	Raclette cheese, ham and egg	22.00
Alpine Rösti	Gruyère cheese, bacon, onions and egg	22.00
Ticino Rösti	Gorgonzola, cured ham, tomatoes, oregano	22.00
"Heidi" Rösti	Duo of fresh goat's cheese and wild garlic	23.00
Chamossaire" Rösti	Gruyère cheese, lardons	20.00
"William" Rösti	Gorgonzola, cream and pear	22.00
Rösti "Rougemeont	Rougemont Tomme	22.00
3-Cheese Rösti	Gorgonzola, Gruyère, raclette cheese	21.00
Rösti "Dauphinois"	Parmesan, cream and garlic	22.00
Rösti "Jardinier"	Vegetable planter	19.00
Forest Rösti	Mushroom sauce	21.00
Rösti "Mund"	Prawns with cream and saffron	28.00
Zürich Rösti	Sliced pork with cream sauce	28.00
Bernese Rösti	Veal sausage with onion sauce	23.00
Bali Panpan Rösti	Thinly sliced turkey with curry and fruit	28.00
Eiffel Rösti	Beef steak 150gr, homemade butter	28.00
Rösti "Stroganoff	Sliced beef with Stroganoff sauce	28.00
Rösti "Vaudois	Waldensian sausage with creamy leeks	28.00
Farmhouse Rösti	Lamb skewers with onion sauce	26.00



Our homemade desserts

Classic tiramisu	8.00
“Le Cerf” crème brûlée	8.00
Red fruits panna cotta	8.00
Apple Tarte Tatin with vanilla scoop	10.00
Red fruit and custard in its waffle basket	11.00
Limoncello Delight	11.00
“Mille feuilles” with Amaretto	11.00
Iced meringue	10.00
Meringue with whipped cream	8.00
Homemade iced coffee	10.00
« Le Cerf » Cup vanilla ice cream with raisins	12.00

