



SEASONAL MENU
AUTUMN 2025



STARTERS

SALMON TARTARE 15.00

Marinated in citrus fruits, flavoured with dill
Light lemon cream and cereal tuile

BURGUNDY SNAILS 6 pieces 16.00
12 pieces 32.00

Roasted with parsley butter, grilled peanuts

THE FARM-FRESH POACHED EGG  15.00

Shiitake mushroom fricassee, mushroom emulsion, garlic croutons

MEDALLION OF FOIE GRAS MARINATED IN PORT WINE 24.00

Exotic fruit chutney, toasted Alpine bread

FRESH CARMINE ENDIVES AND DICED BEETROOT  14.00

Cider vinegar, sesame oil, seed crackers and wakame salad

MAIN DISHES

CHICKEN CAESAR SALAD

31.00

Romaine lettuce, Caesar dressing, garlic croutons, Parmigiano Reggiano
Soft-boiled egg and grilled chicken

SPICED ROASTED TOFU



28.00

Coconut and ginger soup, lentil dal style
Red onion confit with herbs

SEA BREAM FILLET MEUNIÈRE

39.00

Arancini with Parmigiano Reggiano, teriyaki vegetables
Beurre blanc with kaffir lime

SHREDDED BEEF CHEEK WITH SHERRY

38.00

Roasted sweet potato mousseline with spices
Braised leek, full-bodied balsamic juice



Vegetarian



Vegan

THE GRILL

THE MODERN BURGER

36.00

Swiss beef steak, Maryland sauce, grilled bacon
 Caramelised onions, raclette cheese, rocket
 Served with homemade fries and green salad

MATURED SWISS RIB OF BEEF

16.00 100gr

To share... or not (approx. 800-1000g)

SWISS BEEF FILLET (APPROX. 180G)

49.00

MARINATED SWISS BEEF RIB DISH

36.00

BBQ-style confit then flash-grilled

HUNT

GRILLED VENISON CHOP

42.00

DEER SADDLE (min. 2 persons)

58.00 per pers.

VENISON STEW SIMMERED WITH VEGETABLES AND SMOKED BACON

38.00

All our hunt dishes are served with spätzli and red cabbage fricassee

SAUCES

Chimichurri 

3.00

Pinot noir sauce

3.00

Roquefort cream 

3.00

Truffle-flavoured bone marrow juice

6.00

SIDE DISHES

Homemade French fries 

6.00

Fresh spinach sautéed with garlic 

6.00

Tagliolini with butter 

6.00

Tagliolini with truffle flavouring 

10.00

Hunt garnishes : spätzli and red cabbage fricassee 

6.00



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DESSERTS

LEMON ENTREMET 14.00
 sablé with fleur de sel, hazelnut crumble, and tangy jelly

CRUNCHY CHOU À LA PARIS BREST  15.00
 Praline ganache, creme anglaise, roasted cashews

CHOCOLATE LAVA CAKE  16.00
 Pistachio heart, whipped ganache

CHEESES OF THE MOMENT  14.00
 Selection of fresh and mature cheeses from the region
 Marmalade and dried fruit

FRESH SEASONAL FRUIT & HOMEMADE SORBET  14.00

ICE-CREAM :
 Chocolate, coffe, vanilla, pistachio, salted caramel
 1 scoop 4.50
 2 scoops 9.00
SORBETS :
 Strawberry, Valais abricot, lemon, lychee, mango
 3 scoops 12.00

Chocolate sauce | whipped cream | chocolate chips | Smarties + 3.00

FOOD ORIGINS:

Beef, pork, chicken: Switzerland
 Duck foie gras and snails: France
 Salmon: Norway
 Sea bream: Turkey
 Hunt: UE
 Truffle: Italy
 Sliced bread and buns: Panino Bakery, Vevey



Vegetarian



Vegan

Prices in CHF, service and 8.1% VAT included



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