

# Les Pins

— R E S T A U R A N T —

## The MENU

*Dear guest, our dishes may contain ingredients that can trigger allergies or intolerances. Upon request, our staff will be happy to provide you with the relevant information.*

***Pay your entire meal in cash  
As a thank-you, we'll offer you a small gift.***



[www.restaurantlespins.ch](http://www.restaurantlespins.ch)

## OUR STARTERS

|                                                                                    |                                                                                   | ENTRÉE | PLAT  |
|------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|--------|-------|
| GREEN SALAD                                                                        |  | 7.00   |       |
| MIXED SALAD                                                                        |  | 9.00   | 16.00 |
| COLD CUTS PLATTER                                                                  |                                                                                   | 19.00  |       |
| <i>Cured ham, spicy salami, mortadella</i>                                         |                                                                                   |        |       |
| PUFF PASTRY WITH MUSHROOMS                                                         |  | 19.00  |       |
| <i>Fresh mushrooms and cream</i>                                                   |                                                                                   |        |       |
| WARM GOAT CHEESE SALAD                                                             |  | 17.00  | 24.00 |
| <i>Salad, goat cheese, walnuts and honey</i>                                       |                                                                                   |        |       |
| COUNTRY-STYLE SALAD                                                                |                                                                                   | 18.00  | 25.00 |
| <i>Green salad, tomatoes, onions, bacon, Gruyère, hard-boiled egg and croutons</i> |                                                                                   |        |       |



## KIDS' CORNER

(up to 12 years old)

|                                  |       |                                                                                       |
|----------------------------------|-------|---------------------------------------------------------------------------------------|
| DRAGON BALL PIZZA                | 15.00 |  |
| <i>Tomato, mozzarella, fries</i> |       |                                                                                       |
| PORTION DE FRITES                | 6.00  |    |
| CHICKEN NUGGETS, FRIES           | 12.00 |                                                                                       |
| SPAGHETTI BOLOGNAISE             | 15.00 |                                                                                       |
| PERCH FILLET, FRIES              | 18.00 |                                                                                       |

## PASTADISHES

*Choice of Penne or Spaghetti (Gluten-free on request)*

### NAPOLI

25.00

### BOLOGNESE

25.00

*Slow-cooked minced pork and beef with tomato sauce*

### FORESTIERE

28.00

*Fresh mushrooms and cream*



### PESTO

25.00

*Basil, garlic, pine nuts, Grana Padano, olive oil*



### PESTO ET BURRATA

29.00

*Burrata, basil, garlic, pine nuts, Grana Padano, olive oil*



### CARBONARA ALL'ITALIANA

25.00

*Guanciale, eggs, Grana Padano, black pepper*

### BAKED LASAGNA

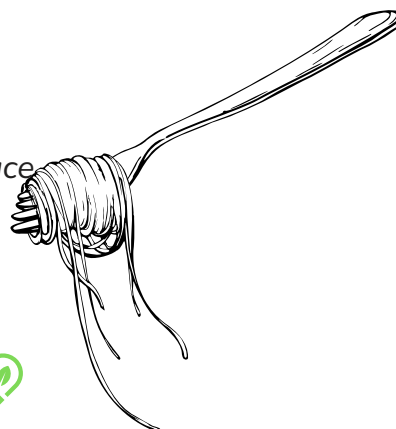
25.00

*Minced beef, tomato sauce and béchamel*

### BAKED PARMIGIANA

28.00

*Sliced eggplant, mozzarella, tomato sauce*



## LAC & MER

*Served with fries, or rice, and vegetables*

### PERCH FILLETS MEUNIÈRE STYLE

33.00

*Tartar sauce*

### GARLIC PRAWNS

34.00

*French fries, cream*

### LES PINS PRAWNS

35.00

*Flambéed with vodka, tomato and cream sauce*

### FRITTO MISTO MARE (MIXED FRIED SEAFOOD)

38.00

*Calamari, shrimp, and smelt*



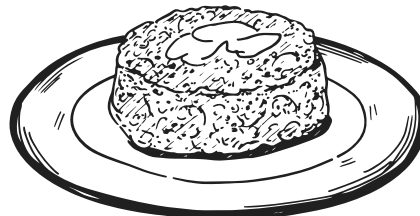
## OUR MEAT DISHES

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### BEEF TARTARE

*Toasts with tartare*

36.00



### FOREST-STYLE PORK TENDERLOIN

*Rice or French fries, vegetables*

36.00

### MUSHROOM TOAST

*Fresh mushrooms and cream,  
served with rice and vegetables*

28.00



## SUR ARDOISE

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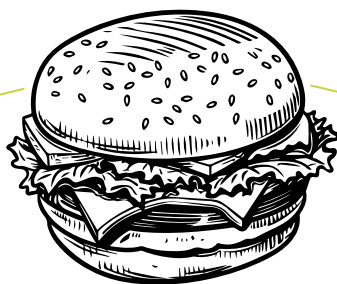
*Served with 3 sauces*

### RIB-EYE STEAK ON HOT STONE

*Served with fries or rice, and vegetables*

200GR 44.00

300GR 49.00



## HOMEMADE BURGERS

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All our burgers come with fries  
Toppings: lettuce, tomatoes, caramelized onions,  
ground beef patty, house sauce

THE CLASSIC 23.00

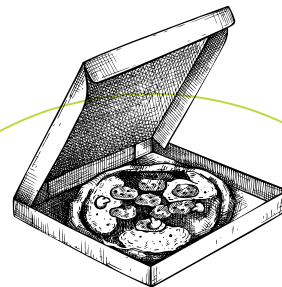
THE GRUYÈRE 25.00

LES PINS (BACON & GRUYÈRE) 27.00

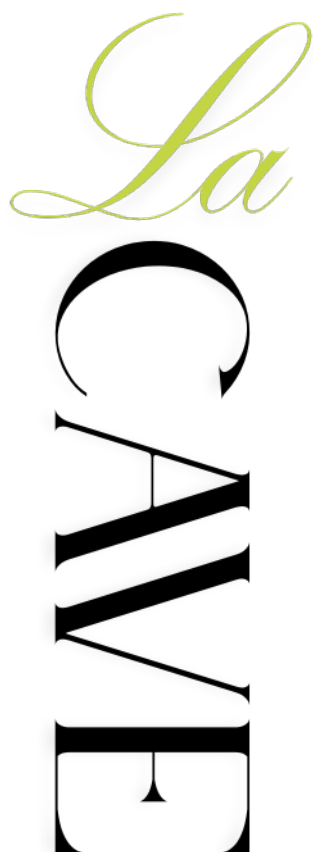
# PIZZA

(Gluten-free on request)

|                                                                                                      |       |                                                                                     |       |
|------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------|-------|
| <b>PIZZA BIANCA APERITVO</b>                                                                         | 12.00 | <b>SICILIA</b>                                                                      | 22.00 |
| <i>Grana padano shavings, garlic</i>                                                                 |       | <i>Tomato, mozzarella, olives, capers, anchovies, bell pepper</i>                   |       |
| <b>MARGHERITA</b>                                                                                    | 15.00 | <b>DIAVOLA</b>                                                                      | 22.00 |
| <i>Tomato, mozzarella, oregano</i>                                                                   |       | <i>Tomato, mozzarella, spicy salami</i>                                             |       |
| <b>OCCHIO DI BUE</b>                                                                                 | 17.00 | <b>VEGETARIANA</b>                                                                  | 22.00 |
| <i>Tomato, mozzarella, raw egg baked in the oven</i>                                                 |       | <i>Tomato, mozzarella, eggplant, zucchini, bell pepper</i>                          |       |
| <b>MARINARA</b>                                                                                      | 16.00 | <b>TUNISINA</b>                                                                     | 24.00 |
| <i>Tomato, garlic, oregano</i>                                                                       |       | <i>Tomato, mozzarella, merguez sausage, bell pepper</i>                             |       |
| <b>NAPOLI</b>                                                                                        | 21.00 | <b>TONNO</b>                                                                        | 22.00 |
| <i>Tomato, mozzarella, olives, capers, anchovies, oregano</i>                                        |       | <i>Tomato, mozzarella, tuna, onions, oregano</i>                                    |       |
| <b>FORESTIERA</b>                                                                                    | 20.00 | <b>RACLETTE</b>                                                                     | 23.00 |
| <i>Tomato, mozzarella, Paris mushrooms, oregano</i>                                                  |       | <i>Mozzarella, potatoes, bacon, raclette cheese, pickles</i>                        |       |
| <b>PROSCIUTTO</b>                                                                                    | 21.00 | <b>STELLA</b>                                                                       | 27.00 |
| <i>Tomato, mozzarella, shoulder ham, oregano</i>                                                     |       | <i>Mozzarella, burrata, mortadella, pistachio bits</i>                              |       |
| <b>ROMANA</b>                                                                                        | 21.00 | <b>DI BUFALA</b>                                                                    | 27.00 |
| <i>Tomato, mozzarella, shoulder ham, mushrooms</i>                                                   |       | <i>Cherry tomatoes, buffalo mozzarella, cured ham, basil, Grana Padano shavings</i> |       |
| <b>4 STAGIONI</b>                                                                                    | 24.00 |                                                                                     |       |
| <i>Tomato, mozzarella, shoulder ham, button mushrooms, bell peppers, artichokes, olives, oregano</i> |       |                                                                                     |       |
| <b>4 FORMAGGI</b>                                                                                    | 23.00 |                                                                                     |       |
| <i>Tomato, mozzarella, gorgonzola, Grana padano, Gruyère</i>                                         |       |                                                                                     |       |



**Takeaway: CHF 2.- discount**



# ROUGES

|                                                                                                                                                      | 1DL  | 50CL  | BT     |
|------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|--------|
|  <b>LE VILLARSIEN</b><br>Gamay - Dom. des Fosseaux                  | 4.30 | 25.00 | 40.00  |
|  <b>GAMARET GARANOIR</b>                                            | 6.00 | 28.00 | 44.00  |
|  <b>CHOREY-LES BEAUNE</b><br>Anne et Sebastien Bidault              | -    | -     | 65.00  |
|  <b>SENZA PAROLE</b><br>Primitivo del Salento - Pouilles            | 4.80 | -     | 32.00  |
|  <b>NERO D'AVOLA DON TOMMASI</b><br>DOC - Sicilia                   | 6.00 | -     | 42.00  |
|  <b>NERO D'AVOLA LA PROMESSA</b><br>DOC - Sicilia                  | -    | 25.00 | -      |
|  <b>PRIMITIVO NOTTE ROSSA</b><br>Primitivo del Salento            | 5.80 | -     | 39.00  |
|  <b>CANNONAU BULITAI CANTINA</b><br>DOC - Sardegna                | -    | -     | 47.00  |
|  <b>LE VOLTE DELL'ORNELLAIA</b><br>Tenuta Dell'Ornellaia- Toscana | -    | -     | 59.00  |
|  <b>LE DIFFESE</b><br>Tenuta San Guido - Toscana                  | -    | -     | 59.00  |
|  <b>AMARONE</b><br>La Bastia - Veneto                             | -    | -     | 75.00  |
|  <b>LE SERRE NUOVE DELL ORNELLAIA</b><br>Bolgheri - Toscana       | -    | -     | 109.00 |
|  <b>ORNELLAIA</b><br>Tenuta Dell'Ornellaia - Toscana              | -    | -     | 320,00 |
|  <b>TIGNANELLO</b><br>Tenuta Antinori - Toscana                   | -    | -     | 260,00 |

# La CAVE

## ROSÉ

|                                                                                                                           | 1DL  | 50CL  | BT    |
|---------------------------------------------------------------------------------------------------------------------------|------|-------|-------|
|  <b>DES FOSSEAUX</b><br>Pinot / Gamay VD | 4.00 | 22.00 | 38.00 |
|  <b>3 SAISONS</b><br>Gamay               | 4.00 | 22.00 | -     |
|  <b>OEIL DE PERDRIX</b>                  | 5.50 | 25.00 | -     |
|  <b>OEIL DE PERDRIX</b><br>Neuchâtel     | -    | -     | 45.00 |

## BLANC

|                                                                                                                  | 1DL  | 50CL  | BT    |
|------------------------------------------------------------------------------------------------------------------|------|-------|-------|
|  <b>PINOT BLANC</b>           | 4.50 | 23.00 | -     |
|  <b>PINOT GRIS</b>            | 6.00 | 28.00 | -     |
|  <b>CHARMEUR</b><br>Chasselas | 4.00 | 22.00 | 38.00 |



## PROSECCO

**PROSECCO DAL BELLO BRUT**  
Millesimato Treviso

| 1DL  | BT    |
|------|-------|
| 9.00 | 39.00 |

# BIÈRES

# COCKTAILS

## EN PRESSION

|                                   |                     |           |
|-----------------------------------|---------------------|-----------|
| BIÈRE PRESSION<br>FELDSCHLOSSCHEN | BIÈRE FELD/PANACHÉE | 2DL: 3.50 |
|                                   |                     | 3DL: 4.20 |
|                                   |                     | 5DL: 7.00 |
|                                   | SUPP PICON          | 2DL: 1.00 |
|                                   |                     | 3DL: 1.50 |
|                                   |                     | 5DL: 3.00 |
|                                   | SUPP SIROP          | 2DL: 0.50 |
|                                   |                     | 3DL: 0.50 |
|                                   |                     | 5DL: 1.00 |

## EN BOUTEILLE

|                              |      |
|------------------------------|------|
| CORONA                       | 7.00 |
| MORETTI                      | 7.00 |
| FELDSCHLOSSCHEN<br>S/ ALCOOL | 7.00 |
| 1664 BLANCHE                 | 7.00 |

SPRITZ, HUGO,  
MOJITO

12.00



NEGRONI  
2CL CAMPARI, 2CL  
MARTINI ROUGE, 2 CL  
GIN

15.00

MOCKTAIL  
(FREE ALCOHOL)  
SPRITZ, HUGO,  
MOJITO

8.00



# BOISSONS

## BOISSONS FROIDES

|                                     |                                                                   |                                     |
|-------------------------------------|-------------------------------------------------------------------|-------------------------------------|
| BITTER                              | SANPELLEGRINO BITTER                                              | 4.60                                |
| JUS MICHEL NECTAR<br>40% FRUIT 20CL | ORANGE, ANANAS, ABRICOT,<br>PÊCHE, POIRE, TOMATE                  | 5.00                                |
| SCHWEPPE                            | SCHWEPPE TONIC / LEMON                                            | 4.60                                |
| SODA EN BT 33CL                     | COCA/ZÉRO, SINALCO,<br>RIVELLA ROUGE/BLEU,<br>RAMSEIER            | 4.60                                |
| EAU EN BOUTEILLE                    | ARKINA NATURE / GAZ<br>ARKINA GAZ                                 | 50cL: 5.50<br>BT: 9.50              |
| SPORTIFS                            | EAU NATURE / GAZ                                                  | 2DL: 3.20<br>3DL: 3.90<br>5DL: 5.00 |
|                                     | COCA, THÉ FROID PÊCHE/<br>LIMON/CITRON, SIROP, EAU<br>GAZ GOMMÉES | 2DL: 3.30<br>3DL: 4.00<br>5DL: 5.50 |

## BOISSONS CHAUDES

|                                                                                                                    |      |
|--------------------------------------------------------------------------------------------------------------------|------|
| RISTRETTO, EXPRESSO,<br>CAFÉ, THÉ, INFUSION                                                                        | 3.80 |
| DOUBLE EXPRESSO                                                                                                    | 5.90 |
| CAFÉ DÉCAFÉINÉ                                                                                                     | 4.00 |
| DÉCAFÉINÉ: CAPPUCINO.<br>RENVERSÉ, LATTE<br>MACCHIATO                                                              | 5.10 |
| RENVERSÉ, CAPUCCINO,<br>LATTE MACCHIATO,<br>CHOCOLAT CHAUD/FROID<br>OVOMALTINE<br>CHAUD/FROID, LAIT<br>CHAUD/FROID | 4.90 |
| CAFÉ/CHOCOLAT VIENNOIS                                                                                             | 6.50 |

# APÉRITIF & SPIRITUEUX

## APÉRITIFS

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|                                     |       |     |       |
|-------------------------------------|-------|-----|-------|
| RICARD / PASTIS                     | 45°   | 2CL | 4,00  |
| MARTINI BLANC / ROUGE               | 15°   | 4CL | 6,00  |
| CAMPARI + ACC                       | 25°   | 4CL | 6,00  |
| SUZE + ACC                          | 20°   | 4CL | 6,00  |
| PROSECCO                            |       |     | 9,00  |
| PORTO SANDEMAN BLANC / ROUGE        | 19.5° | 4CL | 7,00  |
| BLANC CASSIS VIN BLANC + LIQ CASSIS |       | 1DL | 7,00  |
| KIR PROSECCO + LIQ CASSIS           |       | 1DL | 10,00 |

## EAU DE VIE

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|                             |       |     |       |
|-----------------------------|-------|-----|-------|
| POMME/FRAMBOISE MORAND      | 43°   | 2CL | 6,00  |
| WILLIAMINE MORAND           | 35°   | 2CL | 6,00  |
| WILLIAMINE LA VALDÈVRE      | 37.5° | 2CL | 8,00  |
| ABRICOTINE/MIRABELLE MORAND | 43°   | 2CL | 6,00  |
| KIRSH                       | 37.5° | 2CL | 6,00  |
| MARC MORIN                  | 40°   | 2CL | 7,50  |
| TEQUILA                     | 38°   | 2CL | 6,00  |
| VIEILLE PRUNE               | 41°   | 2CL | 7,50  |
| CALVADOS                    | 40°   | 2CL | 7,50  |
| REMY MARTIN                 | 40°   | 2CL | 11,00 |
| VECCHIA ROMAGNA             | 38°   | 2CL | 9,00  |
| ARMAGNAC NAPOLEON           | 40°   | 2CL | 10,00 |

## GRAPPA

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|                                           |     |     |       |
|-------------------------------------------|-----|-----|-------|
| GRAPPA FIOR DI VITE                       | 40° | 2CL | 7,00  |
| GRAPPA NARDINI BLANCHE                    | 50° | 2CL | 9,00  |
| GRAPPA NARDINI RISERVA                    | 50° | 2CL | 10,00 |
| GRAPPA AMARONE                            | 41° | 2CL | 10,00 |
| GRAPPA NONNINO BLANCHE / PROSECCO         | 41° | 2CL | 12,00 |
| GRAPPA SASSICAIA / TIGNANELLO / ORNELLAIA | 40° | 2CL | 15,00 |

# APERITIF & SPIRITUEUX

## LIQUEUR

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|                                                |       |     |      |
|------------------------------------------------|-------|-----|------|
| BAILEY'S                                       | 17°   | 4CL | 8,00 |
| AMARETTO DI SARONO                             | 28°   | 4CL | 8,00 |
| AVERNA                                         | 29°   | 4CL | 7,00 |
| MONTENEGRO                                     | 23°   | 4CL | 7,00 |
| VECCHIO AMARO DEL CAPO                         | 35°   | 4CL | 7,00 |
| LIMONCELLO                                     | 28°   | 4CL | 6,00 |
| GET 27                                         | 17°   | 4CL | 6,00 |
| FRANGELICO                                     | 20°   | 4CL | 7,00 |
| CYNAR                                          | 16,5° | 4CL | 6,00 |
| SAMBUCA MOLINARI / GRAND MARNIER<br>/COINTREAU | 40°   | 2CL | 6,00 |

## RHUM

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|                                   |       |     |       |
|-----------------------------------|-------|-----|-------|
| BACCARDI ANEJO / RHUM HAVANA CLUB | 40°   | 4CL | 12,00 |
| RHUM BACARDI                      | 37.5° | 4CL | 12,00 |
| RHUM ZACAPA                       | 40°   | 4CL | 15,00 |
| RHUM MATUSALEM/BARCELO IMPÉRIAL   | 40°   | 4CL | 15,00 |

## VODKA

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|          |       |     |       |
|----------|-------|-----|-------|
| ERISTOFF | 37.5° | 4CL | 12,00 |
| ABSOLUT  | 40°   | 4CL | 12,00 |

## GIN

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|                                |       |     |       |
|--------------------------------|-------|-----|-------|
| GIN GORDON                     | 37.5° | 4CL | 12,00 |
| GIN BOMBAY / JOHNSEN/TANQUERAY | 40°   | 4CL | 12,00 |
| GIN S/ALCOOL                   | 37.5° | 4CL | 9,00  |

## WHISKY

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|                  |     |     |       |
|------------------|-----|-----|-------|
| JACK DANIEL / JB | 40° | 4CL | 12,00 |
| MEKONG           | 35° | 4CL | 12,00 |
| GLENFIDDICH      | 40° | 4CL | 15,00 |
| GLENKINCHIE      | 43° | 4CL | 15,00 |
| LAGAVULLIN       | 43° | 4CL | 18,00 |