

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

OUR SUMMER SALADS

			ENTRÉE	PLAT
GREEN SALAD			7.00	
MIXED SALAD			9.00	16.00
COLD CUTS PLATTER			19.00	
<i>Cured ham, spicy salami, mortadella</i>				
FITNESS SALAD			17.00	24.00
<i>Mixed salad with warm chicken</i>				
WARM GOAT CHEESE SALAD			17.00	24.00
<i>Salad, goat cheese, walnuts and honey</i>				
GOURMET SALAD				32.00
<i>Mesclun, flambéed foie gras on toast, Himalayan salt, walnuts, pistachios, raspberry dressing, fruits</i>				
HAM & MELON			18.00	26.00
<i>Served as a main course with homemade fries</i>				
FLAVOUR OF THE PINES			18.00	28.00
<i>Burrata, cherry tomatoes, arugula, pistachios. Served as a main course with homemade fries</i>				
CAPRESE			17.00	24.00
<i>Mesclun, cherry tomatoes, buffalo mozzarella, pesto and basil. Served as a main course with homemade fries</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	



SUMMER SUGGESTIONS

	ENTRÉE	PLAT
BEEF TARTARE <i>Toast, butter and homemade fries</i>		36.00
SALMON TARTARE <i>Toast and butter</i>	19.00	
COLD ROAST BEEF <i>Tartar sauce, homemade fries</i>		29.00
VITELLO TONNATO <i>Served as a main course with homemade fries</i>	19.00	29.00
BEEF CARPACCIO <i>Toast and butter. Served as a main course with homemade fries</i>	17.00	26.00

SUMMER SPECIALTIES

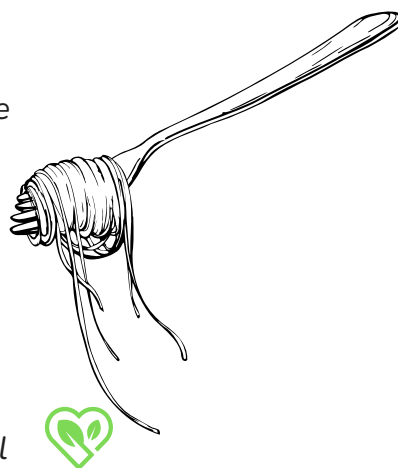
FRITTO MISTO MARE (FRIED SEAFOOD) <i>Calamari, shrimps, smelt</i>	38.00
BEEF TATAKI <i>Sweet and sour sauce, sesame oil and nuts</i>	38.00
BLUEBERRY RISOTTO <i>Blueberries, burrata and pistachios</i>	29.00



PASTADISHES

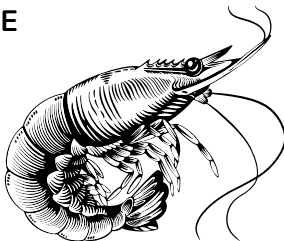
Choice of Penne or Spaghetti (Gluten-free on request)

PLAIN		17.00
<i>With butter or olive oil</i>		
BOLOGNESE		25.00
<i>Slow-cooked minced pork and beef with tomato sauce</i>		
BLUEBERRY RISOTTO		29.00
<i>Blueberries, burrata and pistachios</i>		
PESTO		25.00
<i>Basil, garlic, pine nuts, Grana Padano, olive oil</i>		
PESTO ET BURRATA		29.00
<i>Burrata, basil, garlic, pine nuts, Grana Padano, olive oil</i>		
CARBONARA ALL'ITALIANA		25.00
<i>Guanciale, eggs, Grana Padano, black pepper</i>		
BAKED LASAGNA		25.00
<i>Minced beef, tomato sauce and béchamel</i>		
BAKED PARMIGIANA		28.00
<i>Sliced eggplant, mozzarella, tomato sauce</i>		



LAC & MER

Served with fries, or rice, and vegetables

PERCH FILLETS MEUNIÈRE STYLE		33.00
<i>Tartar sauce</i>		
GARLIC PRAWNS		34.00
<i>French fries, cream</i>		
LES PINS PRAWNS		35.00
<i>Flambéed with vodka, tomato and cream sauce</i>		
FRITTO MISTO MARE (MIXED FRIED SEAFOOD)	29.00	38.00
<i>Calamari, shrimp and smelt, served as a starter without sides</i>		

SUR ARDOISE

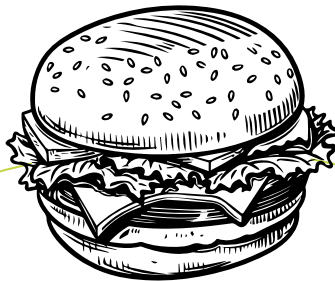
Served with 3 sauces

RIB-EYE STEAK ON HOT STONE

200GR 44.00

Served with fries or rice, and vegetables

300GR 49.00



HOMEMADE BURGERS

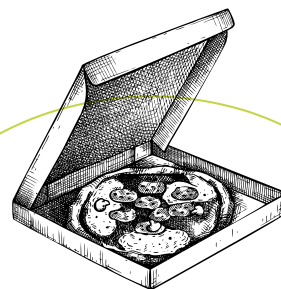
All our burgers come with fries
Toppings: lettuce, tomatoes, caramelized onions,
ground beef patty, house sauce

THE CLASSIC	23.00
THE GRUYÈRE	25.00
LES PINS (BACON & GRUYÈRE)	27.00

PIZZA

(Gluten-free on request)

PIZZA BIANCA APERITVO	12.00	SICILIA	22.00
<i>Grana padano shavings, garlic</i>		<i>Tomato, mozzarella, olives, capers, anchovies, bell pepper</i>	
MARGHERITA	15.00	DIAVOLA	22.00
<i>Tomato, mozzarella, oregano</i>		<i>Tomato, mozzarella, spicy salami</i>	
OCCHIO DI BUE	17.00	VEGETARIANA	22.00
<i>Tomato, mozzarella, raw egg baked in the oven</i>		<i>Tomato, mozzarella, eggplant, zucchini, bell pepper</i>	
MARINARA	16.00	TUNISINA	24.00
<i>Tomato, garlic, oregano</i>		<i>Tomato, mozzarella, merguez sausage, bell pepper</i>	
NAPOLI	21.00	TONNO	22.00
<i>Tomato, mozzarella, olives, capers, anchovies, oregano</i>		<i>Tomato, mozzarella, tuna, onions, oregano</i>	
FORESTIERA	20.00	RACLETTE	25.00
<i>Tomato, mozzarella, Paris mushrooms, oregano</i>		<i>Mozzarella, potato, raclette cheese, pickle</i>	
PROSCIUTTO	21.00	STELLA	27.00
<i>Tomato, mozzarella, shoulder ham, oregano</i>		<i>Mozzarella, burrata, mortadella, pistachio bits</i>	
ROMANA	21.00	DI BUFALA	27.00
<i>Tomato, mozzarella, shoulder ham, mushrooms</i>		<i>Cherry tomatoes, buffalo mozzarella, cured ham, basil, Grana Padano shavings</i>	
4 STAGIONI	24.00		
<i>Tomato, mozzarella, shoulder ham, button mushrooms, bell peppers, artichokes, olives, oregano</i>			
4 FORMAGGI	23.00		
<i>Tomato, mozzarella, gorgonzola, Grana padano, Gruyère</i>			



Takeaway: CHF 2.- discount

ROUGES

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

La CAVE

ROSÉ

	1DL	50CL	BT
 DES FOSSEAUX Pinot / Gamay VD	4.00	22.00	38.00
 3 SAISONS Gamay	4.00	22.00	-
 OEIL DE PERDRIX Bonvillars	5.50	25.00	-
 OEIL DE PERDRIX Château d'Auvernier, Neuchâtel	-	-	45.00

BLANC

	1DL	50CL	BT
 PINOT BLANC	4.50	23.00	-
 PINOT GRIS	6.00	28.00	-
 CHARMEUR Chasselas	4.00	22.00	38.00



PROSECCO

PROSECCO DAL BELLO BRUT
Millesimato Treviso

1DL	BT
9.00	39.00

BIÈRES

EN PRESSION

BIÈRE PRESSION 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 S/ ALCOOL	7.00
1664 BLANCHE	7.00

COCKTAILS

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

BOISSONS CHAUDES

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

APÉRITIF & SPIRITUEUX

APÉRITIFS

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

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

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

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 /COINTREAU	40°	2CL	6,00

RHUM

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

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

GIN

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

WHISKY

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