

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 STARTERS

			STARTER	MAIN
GREEN SALAD			6.50	
MIXED SALAD			8.50	15.00
CHARCUTERIE BOARD			19.00	
<i>Cured ham, spicy salami, mortadella</i>				
FRITTO MISTO MARE			29.00	38.00
<i>Calamari, shrimp and smelt</i>				
WARM GOAT CHEESE SALAD			17.00	24.00
<i>Salad, goat cheese, walnuts and honey</i>				
FARMER'S SALAD			18.00	25.00
<i>Mesclun, flambéed foie gras on toast, Himalayan salt, walnuts, pistachios, raspberry dressing, fruits</i>				

KIDS' CORNER

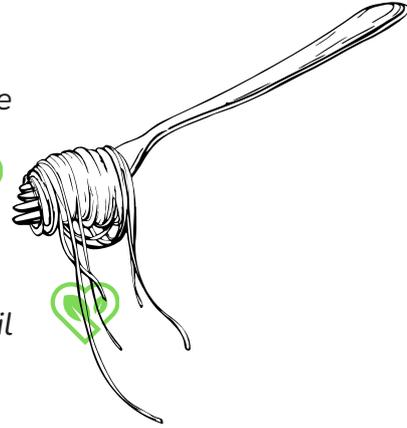
(up to 12 years old)

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

PASTA

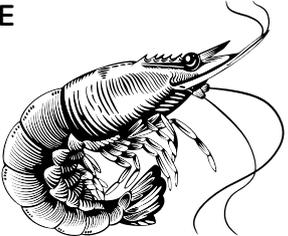
Choice of Penne or Spaghetti (Gluten-free on request)

AGLIO OLIO E PEPERONCINO Garlic, olive oil, chili		17.00
BOLOGNESE Slow-cooked minced pork and beef with tomato sauce		25.00
PESTO Basil, garlic, pine nuts, Grana Padano, olive oil		25.00
PESTO ET BURRATA Burrata, basil, garlic, pine nuts, Grana Padano, olive oil		29.00
CARBONARA ALL'ITALIANA Guanciale, eggs, Grana Padano, black pepper		25.00
GIGANTI WITH TRUFFLE Truffle cream sauce		29.00
BAKED LASAGNA Minced beef, tomato sauce and béchamel		25.00
BAKED PARMIGIANA Sliced eggplant, mozzarella, tomato sauce		28.00



LAC & MER

Served with fries, or rice, and vegetables

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

OUR MEAT DISHES

BEEF TARTARE

36.00

Toast, butter and homemade French fries

SUR ARDOISE

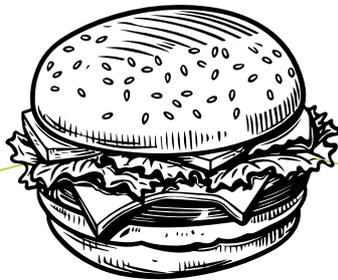
Served with 3 sauces

RIB-EYE STEAK ON HOT STONE

200GR 44.00

Served with fries or rice, and vegetables

300GR 49.00



HOMEMADE BURGERS

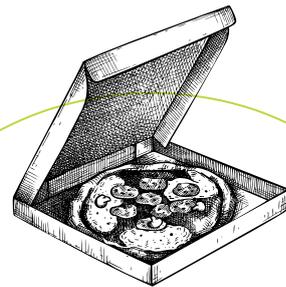
All our burgers come with fries
Toppings: lettuce, tomatoes, caramelized onions,
ground beef patty, house sauce

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	TRUFFLE	29.00
<i>Tomato, mozzarella, Paris mushrooms, oregano</i>		<i>Mozzarella, truffle cream</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

La
CAME

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
CAMÉ

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