

THE TUBE - MENU

STARTERS

Cream of Jerusalem artichoke	12.-
Cream of Jerusalem artichoke with truffle	19.-
Scottish smoked salmon Cream with garden herbs and toasts	25.-
Dried meat and cheese plater Local dried meats from Chappot salaisons in Fully and cheeses from Bagne valley	29.-

OUR FONDUES

Cheese Fondue Magnificent's with chasselas Recipe created by Carlo Crisci with the heart of a Gruyère and Fribourg Vacherin cheeses. Serving per person 200 grams	Per portion :	27.-
Cheese Fondue Magnificent's with Champagne Same delicious recipe created by Carlo Crisci with 'Comte de Senneval Brut' Serving per person 200 grams	Per portion :	37.-
Boiled Potatoes in their jackets	Per portion 150 grams :	5.-
Meat fondue Modzetta Prepared with Swiss beef filet marinated with herbs and spices according to the recipe From our Chefs. It is served with a mixed salad, homemade sauces, and home-made French fries	Par personne :	49.-

OUR DESSERTS

Gruyère double cream Meringue and cream of chestnut with Cherry Brandy	14.-
Crumble Apple slowly cooked with mild spices	14.-
Tiramisu Classic and creamy Italian dessert, with mascarpone, coffee, cocoa, and soaked biscuits.	14.-
Chocolate fondue , served with fresh fruits and marshmallow	14.-