



WINE MENU

Lista dei vini

Bottle & Glass

WHITE WINES

1DL GLASS

75CL BOTTLE

Prosecco Extra Dry Millesime	7.50	48.00
Champagne Perrier Jouët	17.50	125.00
Pinot grigio ISTÀ DOP 2020	8.50	52.00
Chardonnay LA MARZA 2020	8.50	52.00
Coup de L'Etrier Testuz Lavaux 2019 Chasselas (VAUD)	7.50	45.00

ROSÉ WINES

1DL GLASS

75CL BOTTLE

Bardolino DOP Tinazzi 2020 Corvina 70% Rondinella 10% Molinara 20%	7.00	48.00
Château D'Auvernier 2020 "Neuchatel"	7.50	52.00

RED WINES

1DL GLASS

75CL BOTTLE

Merlot Prato del Faggio 2019	9.00	54.00
Malvoisie Noire del Salento 2020	7.50	48.00

Bottle

75CL BOTTLE

Insoglio del Cinghiale IGT Syrah, Merlot, Cabernet Franc Petit Verdot "Tenute di Biserno"	56.00
Le Difese IGT Sangiovese et Cabernet Sauvignon "Tenute San Guido"	54.00
Le Volte IGT Cab. Sauvignon, Merlot, Cab. Franc Petit Verdot "Tenute Dell'Ornellaia"	56.00
Serre Nuove dell'Ornellaia DOC Sangiovese et Cabernet Sauvignon "Tenute Dell'Ornellaia"	122.00
Sassicaia Cabernet Sauvignon et Cabernet Franc	430.00
Masseto Merlot	1200.00
Tignanello Cabernet Sauvignon, Cabernet Franc et Sangiovese	240.00
Cannonau di Sardegna Cannonau "Sella & Mosca"	52.00
Nebbiolo delle Langhe Beni di Batasiolo Nebbiolo	68.00
Trentangeli Aglianico, Cabernet Sauvignon "Tormaresca"	52.00
Nero D'Avola Nero D'Avola "Tasca D'Almerita"	44.00





CARTE DES VINS

Lista dei vini

Bouteille et Verre

VINS BLANCS

	VERRE 1DL	BOUTEILLE 75CL
Prosecco Extra Dry Millesime	7.50	48.00
Champagne Perrier Jouët	17.50	125.00
Pinot grigio ISTÀ DOP 2020	8.50	52.00
Chardonnay LA MARZA 2020	8.50	52.00
Coup de L'Etrier Testuz Lavaux 2019 Chasselas (VAUD)	7.50	45.00

VINS ROSÉS

	VERRE 1DL	BOUTEILLE 75CL
Bardolino DOP Tinazzi 2020 Corvina 70% Rondinella 10% Molinara 20%	7.00	48.00
Château D'Auvernier 2020 "Neuchatel"	7.50	52.00

VINS ROUGE

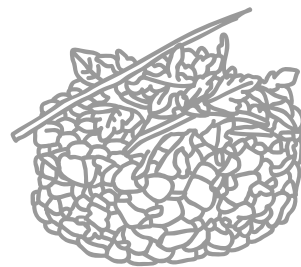
	VERRE 1DL	BOUTEILLE 75CL
Merlot Prato del Faggio 2019	9.00	54.00
Malvoisie Noire del Salento 2020	7.50	48.00

Bouteille

	BOUTEILLE 75CL
Insoglio del Cinghiale IGT Syrah, Merlot, Cabernet Franc Petit Verdot "Tenute di Biserno"	56.00
Le Difese IGT Sangiovese et Cabernet Sauvignon "Tenute San Guido"	54.00
Le Volte IGT Cab. Sauvignon, Merlot, Cab. Franc Petit Verdot "Tenute Dell'Ornellaia"	56.00
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Nero D'Avola Nero D'Avola "Tasca D'Almerita"	44.00



LES ENTRÉES



Salade verte
6.00

Salade mêlée composée
9.00

Friture de la mer (selon arrivage)
17.50

Moules et vongoles marinière
16.50

Poivrons rouges rôtis feuilles de basilic et Burrata
16.50

Tartare de saumon et avocado
"bouquet de salade, citron, tomate cerises et toasts"
21.50

Parmigiana di Melanzane
13.50

Carpaccio de boeuf
"Essence de Truffe, rucola, copeaux de grana padano"
17.50

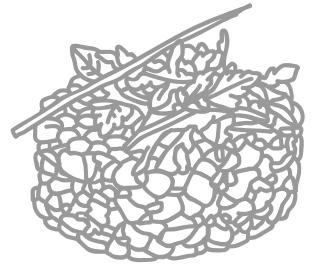
Tout nos entrées peuvent être servies en portion plat
avec une supplément de CHF 12.00



PLAT DU JOUR CHF 19

(Servi iniquement à midi du lundi au vendredi)

APPETIZERS



Green salad
6.00

Mixed salad
9.00

Fried fish (depending on availability)
17.50

Mussels and clams marinière
16.50

Roasted red peppers basil leaves and Burrata
16.50

Salmon tartare and avocado
"bouquet of salad, lemon, cherry tomato"
21.50

Eggplant parmigiana
13.50

Beef carpaccio
"Truffle essence, rucola, grana padano shavings"
17.50

All our starters can be served as a flat portion with
a supplement of CHF 12.00



LES SALADES



Salade Fitness

"Bouquet de salade, feta, avocado, oeuf poché, poulet et ananas frais"

28.00

Salade Caesar

"Bouquet de salade, poulet grillé, copeaux de parmesan, crûton de pain"

26.00

Salade Caprese

"Rucola, Tomate cerises, mozzarella di bufala et basilic"

22.00

BRUSCHETTE

La classica "tomate cerises, ail, origan, basilic"

"4 pieces"

14.00



Poker "1 pesto, 1 olive, 1 tomate cerises, 1 légumes grillés"

"4 pieces"

16.00

Focaccia "Jambon de Parma, rucola et copeaux de Grana padano"

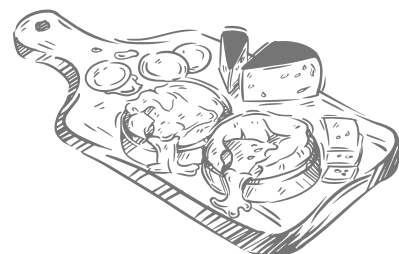
24.00

Planchette de charcuterie et fromages

19.50

PLAT DU JOUR CHF 19

(Servi iniquement à midi du lundi au vendredi)



THE SALADS



Fitness Salad

"Bouquet of salad, feta, avocado, poached egg, chicken and fresh pineapple"

28.00

Ceasar salad

"Bouquet of salad, grilled chicken, parmesan shavings, breadcrumbs"

26.00

Caprese Salad

"Rocket, Cherry tomatoes, mozzarella di bufala and basil"

22.00

BRUSCHETTA

The classic "cherry tomatoes, garlic, oregano, basil"

"4 rooms"

14.00



Poker "1 pesto, 1 olive, 1 cherry tomato, 1 grilled vegetables"

"4 rooms"

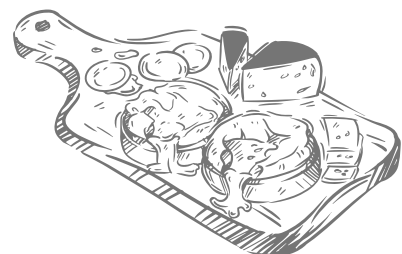
16.00

Focaccia "Parma ham, rucola and parmesan shavings"

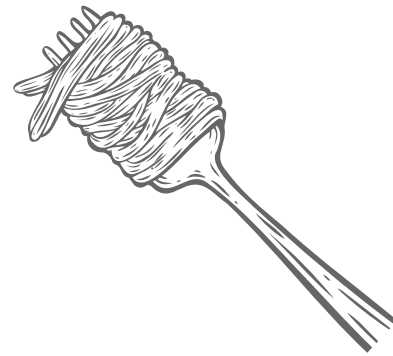
24.00

Charcuterie and cheese platter

19.50



PASTA



Spaghetti aux vongoles parfumées au citron
26.00

Rigatoni alla Norma, sauce tomate aubergine et ricotta
26.50

Paccheri frais aux fruits de mer
33.00

Tagliatelle frais au saumon et aneth
25.50

Rigatoni alla carbonara
23.50

Lasagne traditionnelle maison
23.50

Tagliatelle Noix st.jaques, courgettes, safran
29.50

Gnocchi alla Sorrentina
23.50

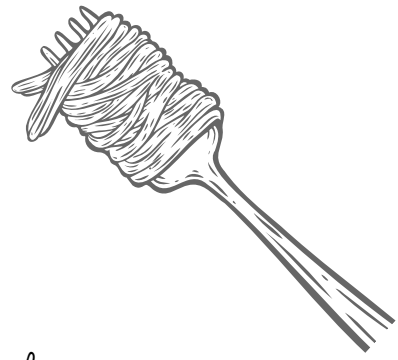
Ravioloni farci ricotta et citron confit,
beurre et sage
25.00



PLAT DU JOUR CHF 19

(Servi iniquement à midi du lundi au vendredi)

PASTA



Spaghetti with lemon flavored vongole
26.00

*Rigatoni alla Norma, eggplant and ricotta
tomato sauce*
26.50

Fresh seafood paccheri
33.00

Tagliatelle with salmon and dill
25.50

Rigatoni carbonara
23.50

Homemade traditional lasagna
23.50

Tagliatelle Scallops, zucchini, saffron
29.50

Gnocchi Sorrentine style
23.50

*Ravioloni farci ricotta et citron confit,
beurre et sage*
25.00





POISSONS



Filets de perche meunière, pommes frites et salade verte
36.50

Grillade mixte de la mer (selon arrivage), pommes de terre au four et légumes
40.50

Poulpe grillé pommes de terre au four
35.50

Daurade entière cuite en crouste de gros sel,
pommes de terre au four et légumes (min. 2 pers.)
44.00 p.p 88.00

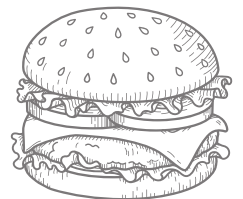


VIANDES

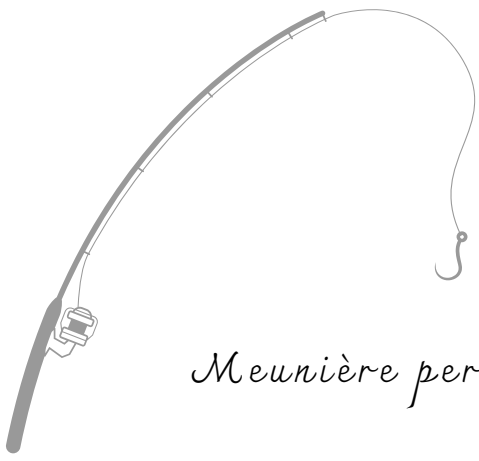
Filet de boeuf sauce aux morilles
"pommes de terre au four et légumes"
45.00

Tartare de boeuf traditionnel
"Pommes frites, bouquet de salade verte et toasts"
35.50

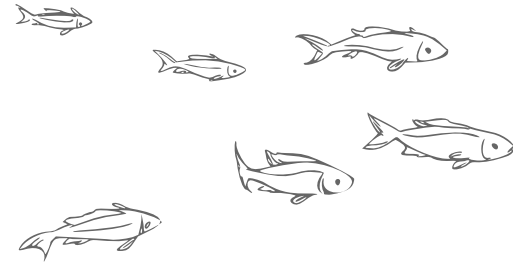
Hamburger Black angus 250g, confit
d'oignons, bacon, salade, tomate, fromage
"Pommes frites"
29.50



Châteaubriand sauce aux morilles (min 2 per.)
CHF 46.00 p.p
"pommes de terre au four et légumes"
92.00



POISSONS

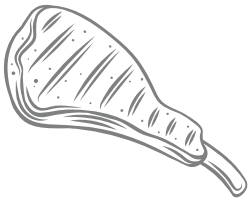


Meunière perch fillets, french fries and green salad
36.50

Mixed seafood grill (depending on availability), potatoes
and vegetables
40.50

Grilled octopus, potatoes
35.50

Whole sea bream cooked in a coarse salt crust,
potatoes and vegetables (min. 2 pers.)
CHF 44.00 p.p CHF 88.00

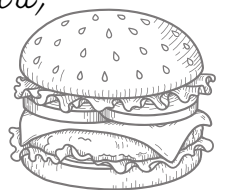


MEATS

Beef fillet with Morels sauce
"potatoes and vegetables"
45.00

Traditional beef tartare
"French fries, green salad and toast"
35.50

Black angus Burger 250g, onion confit, bacon, salad,
tomato, cheese
"French fries"
29.50



Châteaubriand with Morels sauce (min 2 pers.)
"potatoes and vegetables"
CHF 46.00 p.p CHF 92.00

DESSERT



Tiramisu maison

10.00

Fondant tiède au chocolat, glace pistache

12.50

Colonnello sorbet citron et vodka

10.00

Cheesecake

11.00

Tris Panna cotta (Fruits rouge - Kiwi - Mango)

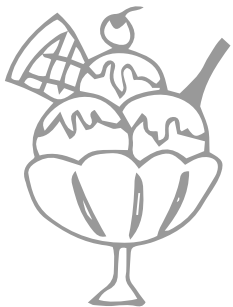
10.00

Café Gourmand du Chef

15.00

Tarte tatin, glace vanille

11.00



GLACES + SORBETS

CHF 4.50

Vanille-Pistache-Caramel-Chocolat

Stracciatella-Café-Citron

Fraise-Mangue-Fruit de la passion

Crème Chantilly

1.00

DESSERT



Homemade tiramisu
10.00

Warm chocolate fondant, pistachio ice cream
12.50

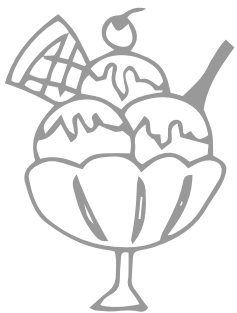
Colonnello lemon sorbet and vodka
10.00

Cheesecake
11.00

Tris Panna cotta (Red fruits - Kiwi - Mango)
10.00

Chef's Gourmet Coffee
15.00

Tarte tatin, ice cream vanilla
11.00

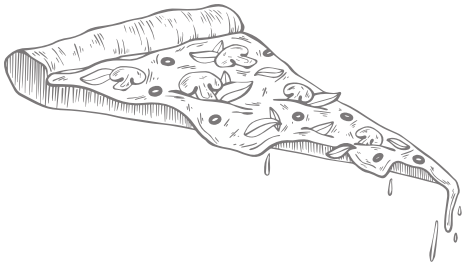


ICE CREAMS + SORBETS

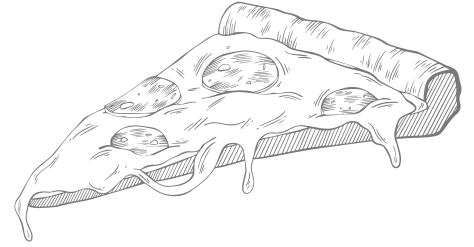
CHF 4.50

Vanilla-Pistachio-Caramel-Chocolate
Stracciatella-Coffee-Lemon
Strawberry-Mango-Passion fruit

Whipped cream
1.00



PIZZA



Margherita 16.00

SAUCE TOMATE, MOZZARELLA

4 Fromages 22.50

MOZZARELLA, GORGONZOLA, GRANA, BURRATA

Romana 21.50

SAUCE TOMATE, MOZZARELLA, JAMBON CUIT, CHAMPIGNONS

Capricciosa 23.50

SAUCE TOMATE, MOZZARELLA, CHAMPIGNONS, JAMBON CUITE ET ARTICHAUTS

Roberto 28.50

SAUCE TOMATE, MOZZARELLA, JAMBON CRU, RUCOLA, GRANA

Tonno 22.50

SAUCE TOMATE, MOZZARELLA, OIGNONS, THON

Aubergine 23.50

SAUCE TOMATE, MOZZARELLA, AUBERGINE, GRANA, BASILIC

Calabrese 24.50

SAUCE TOMATE, MOZZARELLA, NDUJA PICCANTE, OIGNONS, AUBERGINE

Silvia 25.50

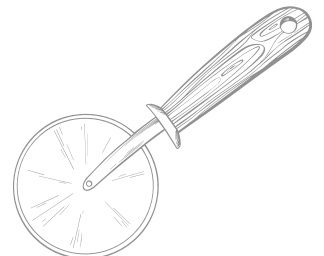
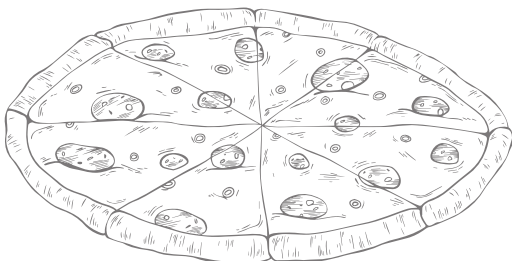
MOZZARELLA, SALAMI PIQUANT, GORGONZOLA, NOIX

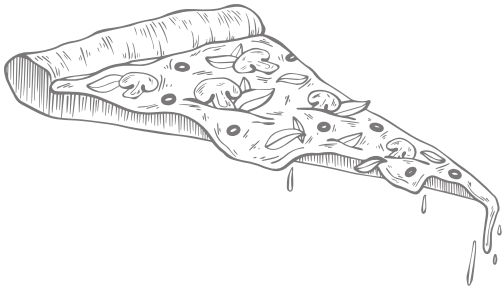
Tricolore 22.50

SAUCE TOMATE, MOZZARELLA, TOMATE CERISES, RUCOLA, GRANA

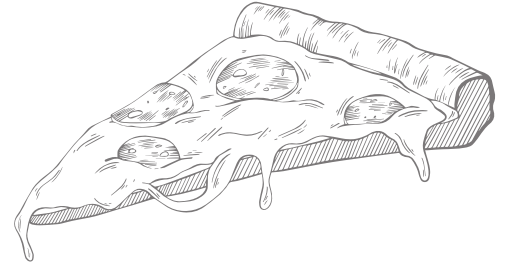
Pescatora 26.50

SAUCE TOMATE, MOZZARELLA, FRUITS DE MER ET AIL





PIZZA



Margherita 16.00

TOMATO SAUCE, MOZZARELLA

4 Fromages 22.50

MOZZARELLA, GORGONZOLA, GRANA, BURRATA

Romana 21.50

TOMATO SAUCE, MOZZARELLA, COOKED HAM, MUSHROOMS

Capricciosa 23.50

TOMATO SAUCE, MOZZARELLA, MUSHROOMS, COOKED HAM AND ARTICHOKES

Roberto 28.50

TOMATO SAUCE, MOZZARELLA, RAW HAM, RUCOLA, GRANA

Tonno 22.50

TOMATO SAUCE, MOZZARELLA, ONIONS, TUNA

Aubergine 23.50

TOMATO SAUCE, MOZZARELLA, EGGPLANT, GRANA, BASIL

Calabrese 24.50

TOMATO SAUCE, MOZZARELLA, SPICY NDUJA, ONIONS, EGGPLANT

Silvia 25.50

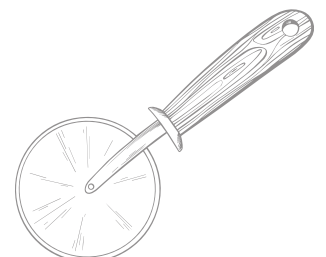
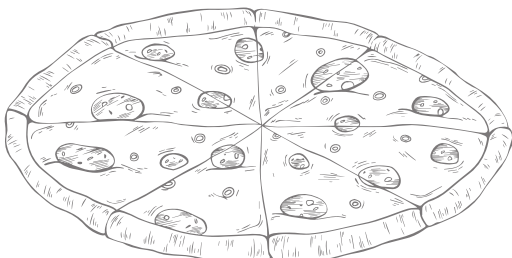
MOZZARELLA, SPICY SALAMI, GORGONZOLA, WALNUTS

Tricolore 22.50

TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, RUCOLA, GRANA

Pescatora 26.50

TOMATO SAUCE, MOZZARELLA, SEAFOOD AND GARLIC



DRINKS

San pellegrino	100cl	11.00	Rivella rouge	33cl	5.50
Panna	100cl	11.00	Rivella bleu	33cl	5.50
San pellegrino	50cl	5.50	The froid citron	33cl	5.50
Panna	50cl	5.50	The froid pêche	33cl	5.50
Coca cola	33cl	5.50	Schweppes tonic	20cl	5.00
Coca cola zero	33cl	5.50	Nectare de fruits	20cl	5.00
Sprite	33cl	5.50	Syrours grenadine	33cl	1.50
Sinalco	33cl	5.50	Carafe d'eau	1l	2.50
Jus de pomme	33cl	4.90	Verre de lait	33cl	4.00



BEER

Cardinal pression	25cl	5.00
Cardinal pression	50cl	9.00
Greenbergen pression	25cl	5.50
Greenbergen pression	50cl	11.00
Biere sans alcool	25cl	5.50



APERITIF

Kir Royal	10cl	14.00
Kir au vin	10cl	6.00
Bitter rouge	4cl	6.00
Campari	4cl	6.00
Crodino	4cl	6.00
Martini Rouge	4cl	6.00
Martini Blanc	4cl	6.00
Suze	4cl	6.00
Cynar	4cl	6.00
Pastis	4cl	6.00
Ricard	4cl	6.00
Amaretto	4cl	6.00
Campari Orange	10cl	9.00

HOT DRINKS

Café	4.50
Expresso	4.50
Mokaccino	5.00
Cappuccino	5.50
Latte Macchiato	6.00
Renverse	5.00
Chocolat chaud-froid	4.50
Thé	4.00

Jus d'orange frais 6.50



LIDO
BAR & RISTORANTE

Lausanne-Vidy

BOISSONS



San pellegrino	100cl	11.00	Rivella rouge	33cl	5.50
Panna	100cl	11.00	Rivella bleu	33cl	5.50
San pellegrino	50cl	5.50	The froid citron	33cl	5.50
Panna	50cl	5.50	The froid pêche	33cl	5.50
Coca cola	33cl	5.50	Schweppes tonic	20cl	5.00
Coca cola zero	33cl	5.50	Nectare de fruits	20cl	5.00
Sprite	33cl	5.50	Syroups grenadine	33cl	1.50
Sinalco	33cl	5.50	Carafe d'eau	1l	2.50
Jus de pomme	33cl	4.90	Verre de lait	33cl	4.00

BIÈRE

Cardinal pression	25cl	5.00
Cardinal pression	50cl	9.00
Greenbergen pression	25cl	5.50
Greenbergen pression	50cl	11.00
Biere sans alcool	25cl	5.50



APÉRITIF

Kir Royal	10cl	14.00
Kir au vin	10cl	6.00
Bitter rouge	4cl	6.00
Campari	4cl	6.00
Crodino	4cl	6.00
Martini Rouge	4cl	6.00
Martini Blanc	4cl	6.00
Suze	4cl	6.00
Cynar	4cl	6.00
Pastis	4cl	6.00
Ricard	4cl	6.00
Amaretto	4cl	6.00
Campari Orange	10cl	9.00

BOISSONS CHAUDES

Café	4.50
Expresso	4.50
Mokaccino	5.00
Cappuccino	5.50
Latte Macchiato	6.00
Renverse	5.00
Chocolat chaud-froid	4.50
Thé	4.00

Jus d'orange frais 6.50



LIDO
BAR & RISTORANTE

Lausanne-Vidy