



**HOTEL  
DE COMMUNE**  
DEPUIS **1833** POUR  
ROUGEMONT

**GREEN SALAD**

Grandma Denise's dressing

8.-

**RAW VEGETABLE SALAD**

Grandma Denise's dressing

12.- / 18.-

**GRATINATED MONT D'OR SNAILS  
WITH GARLIC AND PARSLEY**

6 pcs - 15.-  
12 pcs - 30.-

**THE SHARING PLATTER**

Cured beef, cured ham, herb sausage, dry-cured pork belly, cheeses

26.- / 32.-

**"THE RÖSTI-BURGER" NO. 6**

Röstis, beef patty, arugula, pesto, tomato, fresh tomme fleurette cheese, served with matchstick fries or tzatziki salad

32.-

**"THE VEGGIE" **

Röstis, breaded tomme fleurette cheese, arugula, pesto, tomato, served with matchstick fries or tzatziki salad.

32.-

**FORTS FONDUE "FROMAGERIE  
FLEURETTE"**

Served with bread and potatoes

28.-

+3-

**THE RODZEMOUNAIS CORNER**

**PAN-SEARED BEEF SPIDER STEAK**

Homemade butter sauce

200g 37.-

**PAN-SEARED AGED BEEF RIBEYE STEAK**

Homemade butter sauce

200g 46.-

All our dishes are served with seasonal vegetables.

Choice of side dish: thin-cut chips or roasted baby potatoes with thyme

All our dishes are available in children's portions (ages 5-12) with a 30% discount.



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## STARTERS

<b>A COLD SOUP LIKE A CARROT SALAD</b>	✓	16.-
Carrot and ginger sorbet		
<b>FRESH TOMME FLEURETTE CHEESE</b>		17.-
Confit tomatoes, Kalamata olives, herb salad		
<b>BOILED BEEF CARPACCIO</b>		17.-
Herb vinaigrette, pickled chanterelles		
<b>TRADITIONAL HAND-CUT BEEF TARTARE</b>	80g / 180g	18.- / 38.-
Served with toasts		
<b>GRILLED OCTOPUS</b>		17.-
Romesco sauce, fresh peas, chorizo		

## MAINS

<b>YELLOW POULTRY SUPREME</b>		36.-
L'Etivaz cheese polenta fries		
<b>RACK OF LAMB</b>		42.-
Ratatouille, baby potatoes with thyme, rosemary, and garlic		
<b>HALF-COOKED NEIRIVUE TROUT</b>		38.-
Crunchy vegetables, langoustine bisque		
<b>"THE FENNEL"</b>	✓	29.-
<b>BASQUE-STYLE RABBIT FRICASSEE</b>		36.-
<b>OPEN RAVIOLI</b>		34.-
Shredded beef cheek, fresh tomatoes		
<b>RIB OF BEEF ON THE BONE FOR TWO PEOPLE</b>		68.- p.p

## DESSERTS & CHEESES

<b>"LE SÉRAC DE ROUGEMONT" CHEESE</b>		14.-
Hazelnuts, La Tine black garlic, pear		
<b>MERINGUE WITH "LA FLEURETTE" DOUBLE CREAM AND RED BERRIES</b>		14.-
<b>VILLARS 63% CHOCOLATE MOUSSE</b>		14.-
Cocoa crumble, cocoa sorbet		
<b>FROZEN VACHERIN (VANILLA &amp; STRAWBERRY)</b>		14.-
Whipped cream infused with alpine herbs		
<b>BASIL CRÈME BRÛLÉE</b>		14.-
<b>SELECTION OF HOMEMADE ICE CREAMS &amp; SORBETS</b>		16.-

Origin of meat and fish:

Lamb (IR), octopus (VN), rabbit (CH, FR), pork (CH), trout (CH), beef (CH), chicken (FR), snails (CH)

Our bread is homemade in Rougemont (Switzerland).

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