



To get started:
 Small soup of the day 5.–
 Soup of the day 9.50
 From Monday to Friday:
 · Daily special 18.50
 · Daily pasta 21.50
 Tartar of the day (please ask our staff) 26.50

OUR SALADS

Green salad  **6.50**
Mixed salad (small/large)  **8.50 / 12.50**

On a bed of greenery...


...la Montagnarde, mountain salad **19.50**

Seasonal vegetables, smoked bacon, braised ham, boiled egg, Swiss cheese, croutons, walnuts


...L'Indonésienne **25.50**

Marinated Gambas with lemon, green papaya salad and crunchy vegetables, peanuts, Tamarind dressing

OUR JACKET POTATOES

Accompanied by a mixed salad
Cottage cheese chives  **16.50**
Parmesan cream, bacon, ham **18.50**
Salmon, dill cream and lemon **19.50**

OUR PASTAS

Accompanied by a mixed salad
Gratin de Cornettes, macaroni Gratin **17.50**
 Bacon, ham, Parisian mushrooms, béchamel sauce, baked with Swiss cheese
Lasagne Légumes, vegetable lasagne  **19.50**

OUR TARTINES (Meal sandwich on farmer's bread)

On a slice of cereal country bread accompanied by a mixed salad

La Rustique, rustic sandwich **17.50**

Braised ham, béchamel sauce, cheese, baked au gratin

La Rustique façon madame, rustic lady sandwich **19.50**

Braised ham, béchamel sauce, Swiss cheese, farm egg

La Végétarienne, vegetarian sandwich  **21.50**

Eggplant, pepper, tomato, and roasted zucchini, mozzarella, baked in the oven and pesto

La Vegan   **22.50**

Carrot hummus, sweet betternut with mint, grilled tofu, kale cabbage

La Bergère, shepherd sandwich **23.50**

Roasted goat cheese on endive, braised with honey and rosemary. Grilled bacon and Granny Smith sauce figs, candied tomatoes and walnuts

L'hivernale **24.50**

Mix of mushrooms, ricotta cheese, grilled chicken and crazy herbs

La Saumon, salmon sandwich **25.50**

Grilled salmon on a bed of spinach, poached egg

OUR FISH

Fillet of Sea Bream with "beurre blanc" **26.50**
 and it's side dish

OUR BURGERS (also available gluten free, ask our staff)

Accompanied by a mixed salad and roasted potatoes, mint yogurt sauce with chives

Le Vegan Burger "Nippon"   **24.00**

Japanese shiso cereal steak, crunchy vegetables, pumpkin ketchup

Le Chicken Burger "Indie" **24.00**

Chicken steak with Masala spices salad, tomato, yogurt sweet & sour sauce

Swiss Burger **24.00**

Beef steak, raclette cheese and bacon, tomato, lettuce, onion and a home-made mustard sauce

OUR DESSERTS

Red fruit pie **6.50**

The lemon meringue pie **6.50**

Seasonal pie of the day **7.50**

Cheesecake of the day  **7.50**

Le Lausannois – famous Coccinelle chocolate pie **8.50**

On a basis of macaron, feuillantine praline, ganache chocolate

Crème brulée with Bourbon vanilla **8.50**

Brownies and vanilla ice cream  **8.50**

ICE CREAMS

Ice cream per scoop **3.50**

Vanilla, chocolate, coffee, caramel, strawberry, coco lemon, raspberry, blackcurrant, passion fruit, mango

Coupe Denmark **9.50**

Vanilla ice cream, chocolate sauce, whipped cream

Café Liégeois **9.50**

Chocolate & vanilla ice cream, coffee, whipped cream

Chocolat Liégeois **9.50**

Chocolate & vanilla ice cream, hot chocolat, whipped cream

Colonel **11.50**

Vodka lemon sorbet

DISCOVER OUR GOURMET MOMENTS

Hot drink of your choice with a small brownie and a small crème brulée Add to your drink **4.–**

Hot drink of your choice with added flavour Add to your drink **1.–**
 Cinnamon, Caramel, Chocolate, Hazelnut, Gingerbread, Vanilla, Speculoos

 = vegan  = végétarien  = gluten free


Coccinelle Café

© English Menu winter 2019-2020 | Non-contractual information

VAT 7.7% and service included

