

To get started...

Small starter 5.50


From Monday to Friday:

- **Daily special** 20.50

- **Daily pasta** 24.50


- **Tartar of the day** 28.50

OUR SALADS

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

On a bed of greenery...

...la Paysanne 20.50
seasonal vegetables, smoked bacon, braised ham, boiled egg, gruyère cheese, croutons, dried fruits

...la Tatin  24.50
Cherry tomato tart, mozzarella di bufala and basilic, rocket salad (with raw ham + 5.-)

...la Caouette 24.50
Crispy chicken with spices and peanuts, strawberry, melon, yogurt sauce, mint and chives

...La Mexicaine  26.50
Crunchy vegetable salad, crispy tortilla, vegetable strips with spices, avocado yogurt sauce

...l'Exotique - Exotic salad 28.50
Fresh salad with exotic fruits, shrimp, shrimp, avocado, smoked salmon, ginger lemon vinaigrette

LES TARTINES


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

La Rustique - ham & cheese 20.50


Braised ham, béchamel sauce, cheese, baked au gratin

La Rustique façon madame - rustic lady sandwich 22.50

Braised ham, béchamel sauce, cheese, egg

La Végétarienne  24.50

Eggplant, pepper, tomato and roasted zucchini mozzarella and pesto, baked au gratin

L'Italienne - the Italian  24.50

Tomatoes, grilled peppers, zucchini and eggplant, burrata, pesto

La Bergère - goat shepherd 26.50

Goat cheese and roasted tomatoes with Provençal herbs, chorizo, honey sauce, dried tomatoes and candied garlic

La Roastbeef 28.50


Cold roast beef with tartar sauce and potatoes

OUR PASTAS

Accompanied by a mixed salad

The Macaroni Gratin 20.50

Bacon, ham, mushrooms Paris, homemade sauce, baked with cheese

Grilled vegetable lasagna  24.50

tomato sauce

OUR BURGERS (gluten-free bread option +2.-)

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

Vegan Burger « l'Oriental »   26.50

soy steak on grilled vegetables, tomato, rocket, olive tapenade, basil mayonnaise

Chicken Burger « Karaage » 26.50

Crispy chicken marinated in soy, ginger, and garlic, tonkatsu sauce, shredded cabbage, pickles, creamy mayonnaise


Swiss burger 26.50

Beef steak, raclette cheese, bacon, onions, lettuce, tomatoes with home-made mustard sauce

LES DESSERTS

Red fruit pie 8.00

Lemon meringue pie 8.50

Fresh Fruit salad  8.00

Seasonal pie (please ask our staff) 8.50

Cheesecake of the moment 8.50

Le Lausannois 9.50

Creme brulee with vanilla 8.50

Brownies accompanied by vanilla ice cream 11.50

ICE CREAMS

Ice cream per scoop 4.50

Vanilla, chocolate, coffee, caramel, lemon, strawberry, coco

La Coupe Denmark 10.50

Vanilla ice cream, chocolate sauce, whipped cream

Café Liégeois 10.50

Coffee and vanilla ice cream, one espresso, whipped cream

Chocolat Liégeois 10.50

Chocolate and vanilla ice cream, chocolate sauce, whipped cream

ICE MATCHA LATTE 8.50

Mango or coco or red fruits

DISCOVER OUR GOURMET MOMENTS:

Hot drink of your choice with a small brownie and a small verrine

Add to your drink 5.-

 = vegan
 = végétarien
 = gluten free

  
Coccinelle Café

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TVA 8,1% et service compris