

BG | café |

GOURMET SPECIALTIES

	1/2 portion	plat
Tomato soup		12.00
Garden salad	9.00	16.00
Caesar salad (lettuce, chicken breast, croutons and Parmesan shavings)	17.00	29.00
Club sandwich (grilled bacon, salad, choice of fries or crisps)		24.00
Vegetarian club sandwich (green salad, choice of fries or crisps)		23.00
BG Café Tagliatelle (tomato, cream, pesto)		23.00
Fillet of sea bass roasted with fennel-infused olive oil, accompanied by rice and spinach		37.00
Mini hamburger, fries and lettuce heart		30.00

SIDES

Mashed potato with olive oil or mixed vegetables	6.00
Fries, aromatic rice or tagliatelle	5.00

CHILDREN'S MENU

Tagliatelle with tomato sauce, cream or butter	15.00
Hamburger, fries	15.00
Club sandwich, fries	15.00
Steak, vegetables and fries	21.00

Provenance of meat and fish
 Poultry, veal and beef: Switzerland
 Lamb: Europe or New Zealand

7.7% VAT and service included

OUR SPECIALTIES

Our home-made pastry buffet	8.00
Bitter chocolate fondant, double cream meringue ice cream (15-minute wait)	13.00

ICE CREAM

Vanilla, coconut, butterscotch, pistachio, cinnamon, coffee, chocolate, passionfruit, raspberry, lemon, strawberry, double cream meringue

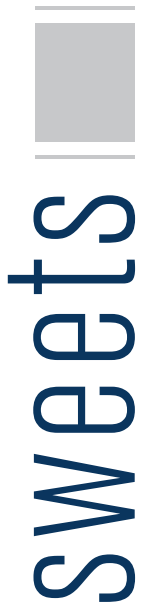
Per scoop	4.00
Whipped cream	2.00
Chocolate sauce	2.00

MILKSHAKES

Milkshake (flavours according to the ice cream range above)	7.00
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GOURMET COFFEE

Tea or coffee with a selection of treats	10.00
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SOFT DRINKS

Valser	50 cl	5.50
Badoit	50 cl	6.00
Perrier	33 cl	5.50
Valser Silence	33 cl	4.50
Evian	50 cl	6.00
Coca-cola, Coca-cola light, Coca-cola zero	33 cl	5.50
Sprite	33 cl	5.50
Ice Tea, lemon or peach	33 cl	5.50
Tonic Swiss Mountain Spring	20 cl	6.50
San Pellegrino Bitter	9.5 cl	5.50
Apple juice	33 cl	5.50
Michel Grape	20 cl	5.50
Vichy Célestin	33 cl	4.50
Granini (peach, pineapple, orange, grapefruit, tomato)	20 cl	5.50
Syrup (grenadine, mint, raspberry)	20 cl	2.50

FRESHLY SQUEEZED FRUIT JUICES 2 DL

Orange	7.00
Carrot	8.00
Apple	8.50
Grapefruit	8.50
Pineapple	11.50
Cotton (apple, carrot)	8.00
Linen (orange, carrot)	9.50
Jersey (apple, carrot, ginger)	9.50
Taffeta (orange, pineapple, ginger, lime)	10.50
Cashmere (apple, pear, strawberry)	10.50
Silk (pineapple, cucumber, fresh coriander)	10.50
Tulle (tomato, celery, flat parsley)	8.50
3 dl supplement	3.00



soft drinks

COFFEES

Coffee, espresso, ristretto	3.90
Café renversé (Flat White)	4.70
Latte macchiato	5.00
Cappuccino	5.00
Viennese coffee or chocolate (with whipped cream)	6.00
Irish Coffee	14.00
Hot chocolate	5.00



COFFEES

MARIAGE FRÈRES TEAS

4.10

Darjeeling Himalaya - India
The king of Indian teas, with a full-bodied, lively flavour

Ceylon
Orange pekoe, delicious aromas and a gentle, delicate taste

English Breakfast

Earl Grey Imperial
Bergamot-flavoured springtime Darjeeling, strongly aromatic

Green Tea on the Nile
Lemon grass, citrus and sweet spice fragrances

Sencha Mara Green Tea
Precious green tea from Japan

Jasmin Mandarin
A great, flowery green tea, smooth and elegant, jasmine fragrances

Smoked China Tea
Emperor Chen-Nung

Métis – South Africa
Fruity, floral red tea, theine-free, a wonderful blend with aromas of a scent-filled garden

Chandernagor spicy black tea
A wonderful blend of black tea and imperial spices, as one would find in former Chandernagore

Casablanca
Fresh blend of mint-flavoured Moroccan green tea and black tea infused with the best bergamot

HERBAL TEAS

4.10

Verbena, linden, mint, chamomile, rose-hip

Shepherd's brew: linden, lemon verbena, mint and orange-blossom

40 cent brew: lemon and rose-hip peel, orange-blossom, licorice and thyme



APERITIFS

Campari	4 cl	11.50
Langatun Swiss Premium Gin	4 cl	14.50
Gin and tonic	4 cl	14.50
Kir with white wine	10 cl	7.50
Kir Royal	10 cl	16.00
Red or white Martini	4 cl	7.00
Red Port	4 cl	7.00
Ricard	4 cl	7.00
Suze	4 cl	7.00
Cynar	4 cl	7.00
Spritz		14.00
Langatun 1616 Vodka	4 cl	9.00

BEER

Heineken	33 cl	6.50
Boxer old Special	33 cl	7.50
Alcohol-free beer	33 cl	6.00

Aperitifs contain between 15% and 45% proof



DIGESTIFS

Calvados du Breuil VSOP	4 cl	8.00
Fernet-Branca	4 cl	6.50
Grand Marnier	4 cl	8.00
Paesanella Grappa Barolo	4 cl	8.50
Rémy Martin Cognac	4 cl	11.00
Langatun Deer Whisky	4 cl	13.50
Di Capri Molinari Limoncello 30%	4 cl	7.00
J&B Whisky	4 cl	11.00
Humbel Vieille Prune Liqueur 40%	4 cl	9.00



Digestifs contain between 15% and 45% proof

CATERING SERVICE

You enjoy the food at BG Café...so you'll be happy to hear that today we can deliver everything on the menu to your home, as well as a range of other culinary delights.

Our chefs offer a customised service to suit all your receptions and dinners, from 2 to 50 guests, with or without table service, and throughout the entire Lake Geneva area. Please don't hesitate to contact us. We'd be delighted to submit a quote and to fulfil your every wish.

For further information, please contact:

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