



Le 384

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WINTER CONCEPT

# Menu

## Starters

price per person  
in CHF

- Malakoff with green salad (2 pieces) 14.-
- Swiss cold cut slate 28.-
- Grisons meat slate 26.-
- Swiss cheese selection 16.-
- Mixed salad 16.-

## Specialities of Le 384

- Half-half cheese fondue\* 35.-
- Cheese and truffle fondue\* 44.-
- Cheese and morel fondue \* 38.-
- Goat cheese fondue (lactose free)\* 35.-
- Raclette\*\* 40.-

For the fondues and the raclettes

- Extra champagne 40.- per fondue
- Extra truffle 20.- per fondue
- Extra Swiss cold cut slate 28.- per slate
- Gruyere crust 24.-
- Zurich style sliced veal with a side dish of your choice 58.-

\*Fondues are served for a minimum of two people and are accompanied by farmhouse bread and rattes potatoes

\*\*The raclette is served for a minimum of two people and is accompanied by rattes potatoes and homemade pickles

## Side dishes

- Rice 12.-
- Rösti 12.-
- Rattes potatoes 12.-

## Desserts

- Apple tart 14.-
- Chocolate cake 14.-
- Vanilla crème brûlée 14.-
- Meringue and double cream of Gruyères 14.-