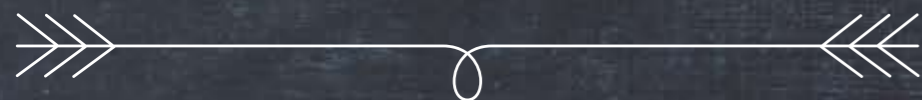


The Star*s team is glad to invite you to discover our modern cuisine and restyled dishes

STARTERS

	Small	Large
Green lentil salad * * * * with mustard & root vegetables	12.00	21.00
With soft-boiled egg and cured ham * * * *	21.00	31.00
Squash cream with hazelnut oil * & fillet of duck breast cubes		16.00
Mini country cheese quiche * Salad with old-fashioned mustard	1 piece 2 pieces	14.00 25.00
Salmon marinated in absinthe & beetroots Lemon balm espuma, crunchy fennel & toasts		18.00
Mesclun salad * * * *		10.00
Méli-Mélo * *		12.00



MEATS & FISHES

Beef rib steak matured 3 weeks * Potato gratin with aromatic herbs, seasonal vegetables & simple juice	(220gr)	48.00
With pan fried foie gras & summer truffle flakes	(60gr)	60.00
Poultry breast cooked at low temperature * Pumpkin risotto with Sbrinz & mushroom cream		36.00
Stir fried bondelle fillet * Vitelotte potatoes & autumn vegetables, Bondelle caviar condiment & citrus fruits		38.00

gluten free • vegetarian • lactose free



SNACKS

	Small	Large
Swiss Burger * Beef (150gr), sesame buns, Raclette cheese, salad, tomatoes, fried onions, bacon & tartar sauce		31.00
Smoked salmon bagel * Smoked salmon, bagel bread, tartar sauce, assortment of homemade pickles & mesclun salad		29.00
Star*s club sandwich * Turkey & grilled bacon Smoked salmon		26.00 28.00
Traditional beef tartar with toasts* * With summer truffle flakes	25.00	35.00 Supp 6.00
Caesar salad		
Chicken breast	19.00	29.00
Black tiger shrimps	19.00	29.00
Fresh tagliolini * Pesto Genovese Neapolitan sauce Mushroom cream		25.00
Soup of the day		12.00

* These snacks are served with Local french fries



THE SWISS CORNER

Perch fillets * Meunière or tartar sauce Local french fries & mixed vegetables	(200gr)	39.00
Roasted game piece with wild sauce, Spaetzli with thyme & fruits candied in red wine		Price on demand
Zurich veal emincé « à la minute » Spaetzli & seasonal vegetables		42.00
Pumpkin risotto with Sbrinz, * * stir fried mushrooms & autumn vegetables		32.00

CHILDREN'S MENU

Ground beef with local french fries * * Chocolate ice-cream	15.00
Fish of the day, Gruyère cheese polenta Fruit salad * *	15.00



DESSERTS

Chocolate cake Toblerone heart-melted & custard	14.00
Fruit salad & vanilla ice-cream *	11.00
Crème brûlée with passion fruits *	11.00
Roasted apple pie with caramel Star*s way & custard	12.00
Chestnut vermicelli dessert, * Gruyère double cream & meringues With vanilla ice-cream	14.00 supp 2.00
Gourmet coffee, espresso or tea	10.00
Ice-creams Coffee, chocolate, pistachio & vanilla	3.50/scoop
Sorbets Lemon, strawberry, raspberry, peach & mango	3.50/scoop
Homemade whipped cream	1.00

May contain traces of soya, sesame and other shelled fruits

Beef from Switzerland & Germany
Pork from Switzerland
Veal from Switzerland
Poultry & duck from France
Perch farming from Ireland
Salmon farming from Norway & Scotland
Shrimp farming from Indonesia
Wild Bondelle from Switzerland
Game on demand



www.shlausanne.ch



Price in CHF • VAT and service included

SWISS WHITE WINE

	10cl	75cl
Epesse Vignefol, Domaine Dizerens, Lutry 2016		40.00
La Grand'Rue, Chasselas sur lies, Grand cru AOC La Côte, Domaine de la ville de Morges, 2016		42.00
Pinot Blanc AOC, Cave des Viticulteurs de Bonvillars, 2017	8.00	48.00
Pinot Gris AOC, Cave des Viticulteurs de Bonvillars, 2017	8.00	48.00
Empreinte Chardonnay, La Côte AOC, Cave de la Côte, 2016-17	8.00	48.00
Chasselas « Les Terreaux », AOC Chablais, Cave des Rois, Villeneuve, 2016	8.00	48.00
La Légende, Vilette Grand cru AOC Lavaux, Domaine du Daley, Cyril Séverin, Le Delay-Lutry, 2016 Chasselas, Chardonnay, Viognier	50.00	
Doral, La Côte AOC, Cave de la Côte, 2016-17		50.00

SWISS RED WINE

Rouge Amour, AOC La Côte, Cave Berthaudin, Tartegnin, 2017 Gamay	7.00	42.00
Le Protagoniste, AOC La Côte, Domaine de la ville de Morges, 2016 Gamay, Garanoir		45.00
Velours Côtiers, Grand cru AOC La Côte, Château Rochefort, ville de Lausanne, 2016 Gamaret, Garanoir, Mara et Galotta		48.00
Empreinte Merlot, La Côte AOC, Cave de la Côte, 2016-17	8.00	48.00
Pinot Noir, AOC Vaud, Domaine La Colombe, Raymond Paccof, Féchy, 2017		50.00
Pinot Noir, AOC Chablais, Cave des Rois, Villeneuve, 2017	8.50	50.00
Diolinoir, Cave du Bon, Martial Gros, Echichens, 2017		55.00
Ancellotta élevé en barrique, Cave du Bon, Martial Gros, Echichens, 2016	9.00	58.00

SWISS ROSÉ WINE

Rosé de Gamay, AOC La Côte, Domaine de La Doye, Les Frères Dutruy, Founex, 2017	7.00	45.00
Œil de Perdrix, AOC Valais, Domaine Les Evouettes, Cave des Rois, Villeneuve, 2017	8.00	50.00
Speed Tasting Wine, Mondeuse rosé, AOC La Côte, Cave Berthaudin, Tartegnin, 2017	8.00	50.00

APERITIFS

Pastis 51	4cl	8.00	45%
Ricard	4cl	8.00	45%
Martini blanc	4cl	8.00	15%
Martini rouge	4cl	8.00	15%
Martini dry	4cl	8.00	18%
Campari	4cl	8.00	23%
Aperol	4cl	8.00	11%
Cynar	4cl	8.00	16.5%
Suze	4cl	8.00	20%
Malibu	4cl	8.00	21%
Get 27	4cl	8.00	21%
Bailey's	4cl	10.00	17%

GIN

Gordon	4cl	8.00	37.5%
Bombay Saphir	4cl	12.00	40%
Tanqueray	4cl	12.00	43.1%

VODKA

Smirnoff Red	4cl	10.00	37.5%
Absolut	4cl	12.00	40%

TEQUILA

Tequila Sierra	4cl	8.00	38%
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PORTO

Tawny Honorable	4cl	10.00	19%
Sandeman cherry	4cl	10.00	15%
Sandeman blanc	4cl	10.00	19.5%
Hoffley blanc	4cl	10.00	19.5%

RHUM

Bacardi carta blanca	4cl	12.00	37.5%
Bacardi carta negra	4cl	12.00	40%
Zacapa	4cl	18.00	40%

COGNAC & ARMAGNAC

Hennessy fine VSOP	4cl	15.00	40%
Armagnac Paul Vigneau	4cl	12.00	40%

CHAMPAGNES & MOUSSEUX

	10cl	75cl
Champagne Bollinger Brut, Spécial Cuvée, Ay France	18.00	130.00
Prosecco Spumante di Treviso, extra dry DOC, Ponte Italie	7.00	45.00

WHISKEY

Ballantine's	4cl	8.00	40%
J&B	4cl	10.00	40%
Jameson	4cl	12.00	40%
Jack Daniels	4cl	12.00	40%
Four Roses	4cl	12.00	40%
Chivas Regal	4cl	15.00	40%
Glenmorangie	4cl	16.00	40%
Oban 14 ans	4cl	18.00	43%
Talisker	4cl	18.00	45.8%

LIQUEURS

Limoncello	4cl	10.00	30%
Amaretto	4cl	10.00	28%
Grappa Moscato di Nohino	4cl	13.00	41%
Grappa Aquavite	4cl	13.00	50%
Calvados	4cl	12.00	40%
Williamine	4cl	13.00	43%
Schladerer	4cl	13.00	42%
Kirsch	4cl	12.00	40%
Vieille prune	4cl	12.00	41%
Abricotine	4cl	13.00	40%

BEERS & CIDER

DRAFT :

Boxer Old (blond)	30cl	6.00	5%
	50cl	10.00	5%
Chopfab Weiss (white)	30cl	6.50	5%
	50cl	10.50	5%
Beer of the month	30cl	6.50	3.8-6.8%
	50cl	10.50	3.8-6.8%

BOUTEILLE :

Docteur Gab's			
Chameau - amber	33cl	8.00	7%
Pépité - pale ale	33cl	8.00	4.8%
Ipanema - IPA	33cl	8.00	6%
Doctor's suggestion	33cl	9.00	4.8-10%
Captaine Mousse	33cl	9.00	5.4%
La Rousse - red			
Erdinger alcohol free	33cl	8.00	
Cidre Swizly	33cl	9.50	5%

SOFT DRINKS

Coca-Cola,	33cl	5.00
Coca-Cola Zero	33cl	5.00
Fuse Tea peach,	33cl	5.00
Fuse Tea lemon	33cl	5.00
Rivella rouge	33cl	6.00
Schwepps tonic,	33cl	5.50
Schwepps lemon	33cl	5.50
Orangina	33cl	6.00
Sanbitter	10cl	5.00
Romanette lemon	33cl	6.00

JUICES ET SYRUPS

GRANINI Grapefruit	33cl	6.00
Orange	33cl	6.00
Pineapple	33cl	6.00
Tomato	33cl	6.00

OPALINE

Apricot	25cl	8.00
Apple	25cl	8.00
Handmade ice tea	30cl	6.00

Syrups		1.50
Peach, strawberry, grenadine, mint, coconut		

WATERS

Henniez bleue,	50cl	5.50
Henniez verte	100cl	9.00
San Pellegrino	50cl	6.00
	100cl	9.50
Acqua Panna	50cl	6.00
	100cl	9.50

CAFÉ

Ristretto, Espresso, coffee, decaf		4.00
Coffee with milk		5.00
Cappuccino, latte macchiato		5.50
Tea, infusion		4.50
Hot chocolate		5.00