

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

STARTERS

	Small	Large
Quinoa salad with beetroot ✗ ✗ ✗ & hazelnut oil	15.00	25.00
With smoked salmon & fresh goat cheese ✗	21.00	31.00
Pumpkin oil sented ✗ ✗ heritage vegetable cream		12.00
With soft-boiled egg	Supp	3.00
Beef & foie gras terrine ✗ cooked in red wine, green salad & toasts	18.00	28.00
Scallop carpaccio ✗ Trout eggs, purslane, raw vegetables & yuzu vinaigrette	(80gr) 24.00 (160gr) 34.00	
Green salad		10.00
Mixed salad		12.00

MAIN COURSES

Beef rib steak matured 3 weeks ✗ Sbrinz potato flan & saisonnal vegetables, simple juice	(220gr)	46.00
With pan-fried foie gras & summer truffle flakes		57.00
Slowly cooked poultry breast ✗ Venere rice & pan fried vegetables, thyme juice		36.00
Dehli curry & coconut milk tofu stew ✗ ✗ ✗ Tricolour quinoa & glazed vegetables		32.00
Bleuchâtel cheese carnaroli risotto with nuts, ✗ ✗ glazed vegetables		31.00

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
Salmon Burger * Fresh salmon (125gr), multi-grain buns, salad, fried onions, tomatoes & cocktail sauce		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 Bleuchâtel cheese cream		23.00
Soup of the day		10.00

* 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
Bondelles fillets ✗ Saffron wild rice galette, winter vegetables & trout eggs condiment		38.00
Zurich style minute sliced veal Sbrinz & vegetables risotto		42.00
Lamb's lettuce with « Vinzel style » cheese donuts Winter vegetables julienne & Swiss dried beef chips	22.00	34.00

CHILDREN'S MENU

Small ground beef with local french fries ✗ & saisonnal vegetables	15.00
Fish of the day with Sbrinz risotto ✗ & winter vegetables	15.00

DESSERTS

Chocolate cake	14.00
Toblerone heart-melted & custard	
Fruit salad & vanilla ice-cream ✗	11.00
Chestnuts crème brûlée ✗	12.00
Blueberry pie & Gruyère double cream	14.00
Syrup sented pineapple carpaccio & green tea tartelette	12.00
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

Our staff will be glad to inform you on the ingredients in our dishes for any allergies or intolerances.

Beef from Switzerland & Germany
Porc from Switzerland
Veal from Switzerland
Poultry from France & Italy
Duck from France & Bulgaria
Perch farming from Irland
Wild Bondelle from Switzerland
Salmon farming from Norway & Scotland
Scallop farming from USA



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Price in CHF • VAT and service included

SWISS WHITE WINE

	10cl	75cl
Saint-Saphorin Cuvée spéciale Star*s, Domaine Dizerens, Lutry 2017 <small>Chasselas</small>	7.00	38.00
La Grand'Rue, Chasselas sur lies, Grand cru AOC La Côte, Domaine de la ville de Morges, 2017		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, 2017	8.00	48.00
Chasselas « Les Terreaux », AOC Chablais, Cave des Rois, Villeneuve, 2017	8.00	48.00
La Légende, Vilette Grand cru AOC Lavaux, Domaine du Daley, Cyril Séverin, Le Delay-Lutry, 2017 <small>Chasselas, Chardonnay, Viognier</small>	50.00	
Doral, La Côte AOC, Cave de la Côte, 2017		50.00

SWISS RED WINE

Pinot noir Cuvée spéciale Star*s, Domaine Dizerens, Lutry 2017-18	7.00	40.00
Rouge Amour, La Côte AOC, Cave Berthaudin, Tartegnin, 2017 <small>Gamay</small>		42.00
Mondeuse privilège, La Côte AOC, Cave Berthaudin, Tartegnin, 2012-13	8.00	45.00
Le Protagoniste, AOC La Côte, Domaine de la ville de Morges, 2016-17 <small>Gamay, Garanoir</small>		45.00
Velours Côtiers, Grand cru AOC La Côte, Château Rochefort, ville de Lausanne, 2017 <small>Gamaret, Garanoir, Mara et Galotta</small>		48.00
Empreinte Merlot, La Côte AOC, Cave de la Côte, 2016-17	8.00	48.00
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, 2016-17	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%

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Gordon	4cl	8.00	37.5%
Bombay Saphir	4cl	12.00	40%
Hendrick's	4cl	12.00	41.4%

VODKA

Smirnoff Red	4cl	10.00	37.5%
Absolut	4cl	12.00	40%
Belvedere	4cl	14.00	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 Vignreau	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

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 Nonino	4cl	13.00	41%
Grappa Aquavite	4cl	13.00	50%
Calvados	4cl	12.00	40%
Williamine	4cl	13.00	43%
Kirsch	4cl	12.00	40%
Vieille prune	4cl	12.00	41%
Abricotine	4cl	13.00	40%
Jägermeister	4cl	10.00	35%

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%
Cap'taine 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 Peach, strawberry, grenadine, mint, coconut		1.50
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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