# JARDIN D'HIVER

## The menu



**OPENING HOURS**

Monday to Friday

12:00 – 21:00

Last orders at 20:00

**AFTERWORK**

DJ set every Thursday

From 17:00

# Fondues

## MAISON STERCHI

*Price per person*

**Moitié-moitié** — **26.-**
Classic half-and-half

**Porcini** — **29.-**

**Half goat's, half sheep's cheese** — **30.-**

**Champagne** — **34.-**

**Black truffle** — **34.-**

## SIDES

**Baby potatoes and pickles** — **8.-**

**Fresh truffle** — *Market price*

## JARDIN D'HIVER MENU

*Price per person*

**Moitié-moitié fondue** — **54.-**
Air-dried meat, baby potatoes, pickles
Meringue with double cream

## MENU WITH DRINKS

*Price per person*

**Chasselas Millennium** — **79.-**
½ bottle, mineral water

**Champagne Millennium** — **96.-**
½ bottle, mineral water

**Alcohol-free wine** — **79.-**
½ bottle, mineral water

TO WARM YOU UP

## Mulled wine

*Cinnamon, vanilla, orange, Christmas spices*

6.–
2 DL

# Dishes

**Onion soup** 14.-
Gratinated with Gruyère AOP

**Air-dried meat board (120 g)** 16.-
Pickles

**Slice of duck foie gras (80 g)** 19.-
Country bread toast

**Homemade puff pastry** 16.-
House ham in béchamel, cheese, salad

**Cheese croûte** 24.-
House ham, onion confit

**Rösti garni** 24.-
House ham, egg, cheese

**Rösti garni** 26.-
Salmon, crème fraîche

**Six oysters** 19.-
Poget, Fine de Claire N°3

**Salmon gravlax plate** 26.-
Sour cream, blinis

**Caviar selection (50 g)** 140.-
Sour cream, blinis

# Desserts

**Waffle with toppings** 7.-
Chestnut cream, salted butter caramel, gianduja, whipped cream

**Crêpe** 6.-
Chestnut cream, salted butter caramel, gianduja, whipped cream

**Meringue with double cream** 14.-

**Crème brûlée** 7.-

**Tart of the day** 7.-

# Hot drinks

## COFFEE

**Espresso / Coffee** 4.20
Carioca Cuendet blend

**Renversé** 4.80
Carioca Cuendet blend, cow's milk

**Cappuccino** 5.50
Carioca Cuendet blend, cow's milk, cocoa

**Latte macchiato** 6.-
Carioca Cuendet blend, cow's milk

## MATCHA / UBE

**Matcha latte** 7.50
Oat / Almond / Cow's milk

**Ube latte** 7.50
Oat / Almond / Cow's milk

## TEAS

**Teas and infusions** 5.50
Sirocco

**Chai latte** 6.50
Chai tea, milk foam

## HOT CHOCOLATE

**Hot chocolate** 5.50

**Indulgent hot chocolate** 9.-
Chartreuse, dark rum, fir liqueur

# Soft drinks

| | | |
|---|---|---|
| **Coca-Cola**<br>Classic / Zero | 3 dl | **6.-** |
| **Lemonades « Les Pétillantes »**<br>Lemon / Grapefruit | 3 dl | **5.-** |
| **Urban Kombucha**<br>Ginger / Lemongrass-hibiscus | 3 dl | **6.50** |
| **Brio Maté**<br>Original / Mint-lemon | 3 dl | **5.-** |
| **El Tony**<br>Maté | 3 dl | **6.-** |
| **Eptinger**<br>Still or sparkling | 5 dl | **5.-** |
| **Eptinger**<br>Still or sparkling | 1 l | **9.-** |

# Cocktails

## SIGNATURES

**Le Montagnard** 16.-
Infused Wild Turkey Bourbon, honey, cinnamon

**Forêt Noire** 18.-
Ketel One vodka, chocolate, cherry, whipped cream

**Alpine Mule** 16.-
Ketel One vodka, ginger beer, fir liqueur

## CLASSICS

**Mojito** 18.-
Havana 3-year-old rum, mint, lime, cane sugar, sparkling water

**Cuba libre** 14.-
Havana 3-year-old rum, Coca-Cola, lime

**Winter spritz** 14.-
Cinnamon-infused Aperol, prosecco, cranberry

**Hugo spritz** 14.-
Saint-Germain liqueur, prosecco, lime, mint, sparkling water

**Negroni** 16.-
Campari, gin, vermouth

**Gin tonic** 14.-
Gin 27, tonic

All our cocktails are available with or without alcohol.

# Digestifs

## CHARTREUSES — *4 cl*

**Green Chartreuse** — **12.-**

**Yellow Chartreuse** — **12.-**

**Chartreuse 9th Centenary** — **15.-**

**Génépi** — **12.-**
Des Pères Chartreux

## FRUIT BRANDY — *4 cl*

**Fruit brandy, Morand** — **9.-**
Williamine, Pear, Plum, Raspberry

## LIQUEURS — *4 cl*

**Amaretto** — **9.-**
Disaronno

**Limoncello** — **9.-**
Cuore di Limone

# Wines by the glass

## CHAMPAGNE

*1 dl*

**Champagne Millennium, Extra Brut** — **19.-**
Ployer Jacquemart, Ludes, Reims

## WHITE WINES

*1 dl*

**Pouilly-Fumé, Les Racines** — 2023 — **12.-**
Domaine Alain Cailbourdin, Loire

**Chasselas Millennium, Domaine Terre Neuve** — 2024 — **8.-**
David Kind, Saint-Prex

## RED WINES

*1 dl*

**Côtes-du-Rhône, Domaine du Bienheureux** — 2023 — **7.-**
Southern Rhône Valley, Rhône

**Assemblage Millennium, Domaine Terre Neuve** — 2024 — **10.-**
David Kind, Saint-Prex

# Beer selection

## ON TAP

**La Nébuleuse ZEPP, Lager** — 3 dl / 5 dl — **6.- / 9.-**
Renens

**La Nébuleuse « Beer of the month »** — 3 dl / 5 dl — **7.- / 10.-**
Renens

## BOTTLES

*3 dl*

**La Nébuleuse Stirling, Pale Ale** — **7.-**
Gluten-free, 5.3%, Renens

**La Nébuleuse Moonshine, Wheat beer** — **7.-**
5.0%, Renens

**La Nébuleuse Embuscade, IPA** — **7.-**
6.4%, Renens

**La Nébuleuse Diversion, IPA** — **7.-**
0.5%, Renens

**Triple d'Anvers** — **9.-**
8%, Belgium

**La Bière Deauville** — **9.-**
5%, Pays d'Auge

# The Wine Cellar

## WHITE WINES

*75 cl*

**Chasselas Millennium, Domaine Terre Neuve** 2022 **48.-**
David Kind, Saint-Prex

**Chablis, Domaine Lamblin** 2022 **77.-**
France, Burgundy

**Dézaley, Clos des Moines** 2024 **59.-**
Ville de Lausanne

**Pouilly-Fumé, Les Racines** 2023 **78.-**
Domaine Alain Cailbourdin, Loire

## RED WINES

*75 cl*

**Assemblage Millennium, Domaine Terre Neuve** 2024 **44.-**
David Kind, Saint-Prex

**Côtes-du-Rhône, Domaine du Bienheureux** 2024 **42.-**
Southern Rhône Valley, Rhône

**Chorey-lès-Beaune, Domaine Laurent** 2023 **88.-**
Burgundy

**Primitivo IGT, Neprica** 2024 **54.-**
Tormaresca

## CHAMPAGNE & SPARKLING

*75 cl*

**Ruinart, Blanc de Blancs** **240.-**
Reims

**Champagne Millennium, Extra Brut** **110.-**
Ployer Jacquemart, Ludes, Reims

**Louis Roederer, Collection 246** **140.-**
Tours-sur-Marne

**Louis Roederer, Collection 244** 150 cl **290.-**
Tours-sur-Marne

**Laurent-Perrier, Brut, La Cuvée Rosé** **150.-**
Tours-sur-Marne

## ALCOHOL-FREE

*75 cl*

**French Bloom, Blanc de Blancs** **72.-**
French organic sparkling wine, 0%

**French Bloom, Rosé** **78.-**
French organic sparkling wine, 0%

**Equinoxe Chardonnay** **46.-**
Domaine de l'Arjolle, 0%

**Equinoxe Merlot and Cabernet** **42.-**
Domaine de l'Arjolle, 0%

JARDIN D'HIVER



# Bon appétit

GROUP BOOKINGS

## Host your event at Jardin d'Hiver

For bookings of more than 8 people, please get in touch.

restauration@millennium.ch

058 400 36 84

MILLENNIUM

Chemin de Mongevon 25 · 1023 Crissier – Lausanne