



HOTEL JEAN-JACQUES ROUSSEAU

Menu



"A gourmand's soul is entirely in his palate"
Jean-Jacques Rousseau



The entire team at Jean-Jacques Rousseau welcomes you and will do everything possible to ensure that you have an unforgettable time in this magical place, one of the privileged establishments enjoying one of the most beautiful landscapes in Switzerland.

Our establishment celebrated its 70th anniversary in 2023 and its history is enriched year after year. With your visit to our premises, you participate in its history as Maradona did before, having stayed in room 108, Michel Serrault, Pierre Richard, our former federal councilor Jean-Pascal Delamuraz and so many others.

You are now about to discover our evolving and seasonal menu composed of the seasonal menu as well as our annual menu with regional and JJR identity. We make a point of working mainly with products from local or regional producers.



Our producers



Le Nombriil de Vénus
Rue des Chavannes 7
2000 Neuchâtel



Ferme des Grands Marais
Le Landeron
Suisse



Ferme la Vignette
La Vignettaz 30
1170 Aubonne



Boulangerie Conrad
Rue de la Gare 1
520 La Neuveville



Menu

STARTERS

<i>Green salad and sauce JJRousseau</i>	8,00.-
<i>Meli-Melo salad and sauce JJRousseau</i>	12,00.-
<i>Lamb's lettuce</i> <i>Poached egg and bacon</i>	18,00.-
<i>Mushroom soup and puff pastry (wait 15 minutes).</i>	18,00.-
<i>Homemade duck foie gras terrine.</i> <i>Red onion compote with Sauternes</i>	32,00.-
<i>Saumon gravlax Label rouge</i> <i>Blinis, lemon dill cream</i>	19,00.-

VEGETARIAN

<i>Around the falafels</i> <i>Hummus, Lebanese-style semolina and Jerusalem bread</i>	29,00.-
<i>Venere rice risotto.</i> <i>and its seasonal mushrooms</i>	31,00.-



Menu

MAINS

MEAT

Swiss beef tartare 180g. <i>Green salad and homemade fries</i>	38,00.-
Beef entrecôte <i>Seasonal vegetables, homemade fries and its full-bodied juice</i>	49,00.-
Donald Russell Lamb Rack (Scotland) <i>Seasonal vegetables, pumpkin puree and spiced juice</i>	55,00.-
Lemon Chicken Supreme. <i>Lebanese-style semolina and sun-dried vegetables</i>	35,00.-

MAINS

RETURN FROM HUNTING

Venison medallion and grand veneur sauce. <i>Poached pear, red cabbage, Brussels sprouts, cranberries and spätzle.</i>	46,00.-
Venison entrecote with green pepper sauce <i>Poached pear, red cabbage, Brussels sprouts, cranberries and spätzle.</i>	47,00.-

PLATS

FISH

Mclean perch fillet. <i>Homemade fries and tartar sauce</i>	45.00.-
Pikeperch fillet (Swiss origin) with beurre blanc. <i>Venere rice and vegetable virgin</i>	42.00.-



Menu

CHEESE PLATE

Assortment of Swiss cheeses 14.50.-

DESSERTS

Lemon tart revisited 15.00.-

Crème brûlée with Neuchâtel absinthe. 12,00.-

Chocolate fondant. 15,00.-

Pear-chocolate flan with whipped cream 12,00.-

Gourmet coffee or tea 10,00.-



Children's menu

DISH + DESSERT + 1 SYRUP OF YOUR CHOICE

22,00.-

Fish and chips

Fries and tartar sauce

OR

Chicken supreme

Vegetables and fresh pasta



Ice cream of your choice

OR

Fruit salad

