

"Best Local Cuisine in Lausanne"

Gecreëerd door : **Cityseeker**

📍 7 Locaties in uw favorieten



📷 by jeffreyw ©

📞 +41 21 312 6375

💻 www.caferomand.com/

📍 place Saint-François 2, Lausanne

Café Romand

"Renowned for its Fondues"

This old brasserie, with its elegant interiors, is very famous in Lausanne. Café Romand is situated in the very center of town, in the Place Saint François. Of all the great typical dishes on offer, the cheese fondues remain the most celebrated. The establishment's clientele is quite varied, one first comes to the Romand as a student, and keeps coming here well into retirement.



📷 by loustejskal.com ©

📞 +41 21 331 3131

💻 www.lausanne-palace.com/uk/la-table-d-edgard.php#la-table-d-edgard.php

✉ reservation@lausanne-palace.ch

📍 rue du Grand-Chêne 7, Lausanne Palace & Spa, Lausanne

La Table d'Edgard

"Gourmet Restaurant"

La Table d'Edgard is filled with an array of colors and aromas. This gourmet restaurant located in the Lausanne Palace & Spa mixes the old and the new, in terms of decor. During the summer, there is a terrace where one can enjoy their food outside. One can reserve tables with views over the kitchen, sheltered of course by glass panes. The food is of a local variety with a certain French twist, be it Mediterranean or from Brittany, although dishes are diverse. There is also a wide variety of fish dishes and desserts to tempt those taste buds!



📷 by tomlavmedak ©

📞 +41 21 312 59 69

💻 www.pinte-besson.com

✉ infos@pinte-besson.com

📍 Rue de l'Ale 4, Lausanne

Pinte Besson

"Pint-Sized Tavern"

The Pinte Besson is a tavern from another time. Tables lie along a long, rectangular room with stone walls and a vaulted ceiling that recalls a barrel vault. Dark, burnished wood and stained glass dominate the interior, and many old pictures and drawings of Lausanne are hung on the walls. The menu is simple and built around meats, fish, and cheeses. The highlights are fondue—served in the traditional style or with morel mushrooms and cognac—the gratin, and a few savory meat dishes.



📷 by marcosgarzo ©

Café Grancy

"Café Living"

Situated on a quiet street in a quaint neighborhood, Café de Grancy is one of Lausanne's most popular cafés, and bustles with activity morning, afternoon, and night. The café is most popular for afternoon drinks and weekend brunches, which include beef tartare, the cheeseburger de Grancy, and some interesting vegetable plates. Cozy and comfortable, the café is perfect for a rainy day reading in a comfortable chair or playing board games. Fondue nights during the week are a particularly good treat. Dinner reservations are recommended.





by Eframstochter

Restaurant Le Chalet Suisse

"Swiss Tradition"

This Swiss style restaurant is situated in a small forest, north of the city. Being high up, Le Chalet Suisse offers a beautiful view of the city and the mountains below. Decorated with traditional red and white checked curtains and wooden tables, the restaurant has a warm and friendly atmosphere. The menu mainly consists of traditional cheese specialties such as fondues. Different types of cheese fondue offered here makes this place popular with the crowd. However, the menu also includes various meats, fish and salad dishes. Bon appetite!



by tomlavmedak

Auberge du Chalet des Enfants

"Local History"

Set in a restored 14th-century farmhouse, this historic inn and restaurant offers dishes and local products and food in an idyllic glade not far from Lausanne. Hikers often stop at the inn throughout the day, and many families come for the spacious outdoor seating, and playful sculpture garden with swings. The menu is loaded with dishes typical of the Vaud region, each using local produce and ingredients. In addition to popular lunches, the inn offers sweet and savory pies in the afternoons, dinners of local specialties, and weekend brunches. Visitors can also take home bottles of homemade wine and other treats.



by TheFork

Le Pont de Brent

"Gastronomic Restaurant"

Le Pont de Brent restaurant welcomes guests from all over the world. It has developed a reputation for being one of the best in Switzerland. Situated above Montreux in a warm and welcoming setting, Gérard Rabaey and his wife receive their guests personally and treat their palates to refined cuisine. They primarily use local produce and seafood comes from south of France. There are set business lunches at very reasonable prices. It takes about 20 minutes to get to Montreux by car or by train. Worth the trip for certain.



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