

# Spring

LE  
CHATE  
BOITE

by

Dancing... Jantzen

*« Culinary art is delicate combination between flavors, seasonal colors  
and exceptional products. »*

# Menus

CHF

## Inspiration of the day

*Served at lunch only.*

*Do you have a time requirement? The meal can be served to you in one hour, according to the tempo that you indicate to our head waiter when you arrive.*

Starter and main course or main course and dessert	60 .-
Starter, main course, dessert	75 .-

## Seasonal inspiration

120.-/150.-\*

Colorful cauliflower tartare, mango, thai basil  
Swiss Organic farmed egg, green asparagus, arugula juice and parmesan cheese  
Potatoes millefeuille with brown morels, artichoke and onion juice  
Or  
Miéral Rabbit, polenta cromesqui, onion stuffed with candied legs \*  
Conference pear, sobacha, honey from our beehives

## Lake Menu

170.-

AB: Fera from Léman Lake, almonds, peas  
Pike quenelle from Léman Lake, green asparagus, citrus and Savagnin  
Trout from the Léman Lake, finger lime, yuzu and colored roots  
Farm Guinea fowl, crayfish from Léman Lake, white asparagus  
Crispy puff pastry, chocolate Orfève from Peru 75%, vanilla from Madagascar

## Signature menu

180.- / 220.-\*

This menu is served in 6 or 8\* courses, for all guests.

Our menus are not available after 1:30 AM and 9:30PM (9:00PM for Signature Menu)

The products selected by the Chef are of quality and local:  
Meat from Switzerland, fish from Switzerland and the coast of Brittany, from reasoned and sustainable fishing.  
We pay particular attention to the selection of our suppliers and the promotion of regional products.  
Service and VAT included

# À la Carte

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## Signatures

Foie gras from The Landes, olives, ginger	55.-
Frog legs of Vallorbe, spinach, garlic	65.-
Langoustines in Kadaïf, citrus fruits, basil	70.-

## Starters

Pike quenelle from Léman Lake, green asparagus, citrus and Savagnin	45.-
Brittany crab, green apple and citrus fruit	50.-
Lobster off the coast of Brittany in medallions, coconut milk and curry	90.-

## Fish

Organic Graubünden salmon, caviar, yuzu	70.-
John Dory off the coast of Brittany, eriingy, combawa	75.-
Line-caught sea bass, artichokes, grilled onion juice	85.-

## Meat

Swiss sweetbread, green asparagus, olive oil with truffle flavor	60.-
Farm guinea fowl, crayfish from Léman Lake, white asparagus	65.-

Cut of poultry to share (for 2 people)	
The rack of lamb from Vessy, flavored with wood garlic, turnips	80.- p/p

## Our cheeses

Truffled Brillat Savarin, refined by us	29.-
The selection of fresh and ripened cheeses	25.-

Swiss cheeses by Bruand and French by Mr Frédéric Royer of Boujon, Master fromagers

## Our desserts

The creamy mousse with Tasmanian pepper, passion fruit	25.-
Ivory Coast chocolate 69%, crisp meringue and black sesame ice cream	25.-
Conference pear, sobacha, honey from our beehives	25.-
Crispy puff pastry, chocolate Orfève from Peru 75%, vanilla from Madagascar	25.-

## Signature dessert

The soufflé, green and yellow chartreuse	28.-
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We are at your service for any allergies or dietary restrictions