



by

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Winter inspiration

150.-

Pike quenelle from Léman Lake, green asparagus, citrus and Savagnin

John Dory off the coast of Brittany, eriangy, combawa

Pigeon from Bresse, truffled under the skin, Savoy cabbage

The soufflé, green and yellow chartreuse

Our

Ivory Coast chocolate 69%, crisp meringue and black sesame ice cream

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.

We are at your disposal for any food allergy or restriction.

The products selected by the Chef are of quality and local:

Meat from Switzerland and France, fish from Switzerland and the Atlantic coast , from reasoned and sustainable fishing.

We pay particular attention to the selection of our suppliers and the promotion of regional and GRTA products.

Service and VAT included