

To begin with...

To enjoy alone or to share

CHF

Sweet treats

CHF

Tuna tataki, sesame, chili sauce

26.-

Cheese platter

29.-

Jussy pork gyozas caramelized
with honey from our hives

22.-

Seasonal fruit stir-fried with balsamic
vinegar, vanilla ice cream and sabayon

16.-

Wild king prawn, crispy kadaïf,
citrus and basil

28.-

Sliced mango and fresh exotic fruits

18.-

Vallorbe frog legs tempura

40.-

Starters

Sweet treats to share

(Served for two people)

Green gaspacho, avocado, strawberry
and basil

20.-

Crispy "éclair" with strawberries
and light vanilla cream from Papua

32.-

Seabass céviché, green curry and coconut
milk, thai basil and combawa

30.-

Vanilla mille-feuille,
homemade chocolate spread

32.-

Caramelized octopus salad, Espelette pepper
lentils from Geneva

36.-

Fish and Meat

CHF

Wild-caught yellow pollock fillet cooked "à la plancha", zucchinis, crushed eggplant and ginger	47.-
Homemade pasta with cuttlefish ink, lobster from Brittany, Thai basil and Espelette pepper	85.-
Wild caught sole "meunière" from atlantic coast, homemade style mashed potatoes	90.-
Poultry from "Domaine du Nant d'Avril", caramelized with honey from our hives, ginger and flat peaches with Espelette pepper	45.-
Beef Tagliata, summer chanterelle mushrooms and truffle gnocchis	60.-

Do not hesitate to ask our daily suggestions to our headwaiter.



: Vegetarian

Service and VTA included

Meat from Switzerland and France

Fish from French coast and from sustainable fishing: Vegetarian

All health precautions are taken to accommodate you in the best conditions.