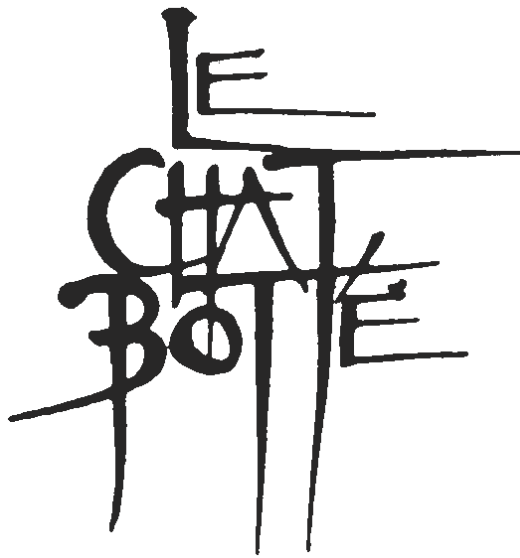


Autumn



by

Dancing... Jants

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

Menus

CHF

Inspiration of the day

(Served for lunch only)

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

Vegetarian inspiration

120.-

CRUNCHY VEGETABLES TACOS, avocado, spicy quinoa
ORGANIC FARM EGG, ceps, corn cream and truffle
VEGETABLES MILLEFEUILLE, vegetables juice and clove flavor
ROASTED FIGS AND PUFF PASTRY, verbena ice cream

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, France and Austria, fish from 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

À la Carte

CHF

Signatures

FROG LEGS FROM VALLORBE, spinach, garlic	65.-
LANGOUSTINES IN KADAÏF, citrus fruits, basil	70.-

Starters

CRUNCHY VEGETABLES TACOS, avocado, spicy quinoa	30.-
SCALLOPS FROM NORMANDY COASTS, colored cabbage and sesame	45.-
GROUSES RAVIOLI STUFFED WITH FOIE GRAS from the Landes, chestnut and creamy broth *	40.-
* with white truffle from Alba	90.-

Fish

MONKFISH FROM LORIENT, Matelote sauce and Vitelotte potatoes	65.-
MEUNIÈRE STYLE SOLE FROM BRITTANY, artichoke and hazelnuts	85.-
ROASTED BRITTANY LOBSTER, ceps mushrooms and curry	90.-

Meat

POULTRY FROM THE DOMAINE DU NANT D'AVRIL, ceps mushrooms, green cabbage	65.-
PIG FROM JUSSY, ginger, butternut, pumpkin and sage	50.-
VENISON FROM AUSTRIA, Sarawak pepper, citrus fruit, pear and celery	75.-
Cut of venison to share (for 2 people)	
SADDLE OF VENISON, Sarawak pepper, citrus fruits	80.- p/p

Cheeses

The selection of fresh and mature cheeses 25.-

Swiss cheeses by DeBleul House and French by Mr Frédéric Royer of Boujon, master cheese maker

Desserts

HAZELNUTS SOUFFLÉ and orange blossom 22.-

PEAR AND HONEY from our beehives and fennel seeds 22.-

ROASTED FIGS AND PUFF PASTRY, verbena ice cream 25.-

CRISPY PUFF PASTRY, CHOCOLATE Orfève from Peru 75%, vanilla from Madagascar 25.-

Signature dessert

BLOWN SUGAR APPLE 28.-