

Menus

CHF

Inspiration of the day

(Served at lunch only)

Suggestion of the day	45 .-
Starter and main course or main course and dessert	60 .-
Starter, main, dessert	75 .-

Vegetable inspiration

120.-

Local tomato, strawberry, basil
Pierre Rossiaud's zucchini, ricotta cheese, chanterelles
The apple Charlotte, tetragon cep
Yuzu raspberry, white chocolate

Mushroom menu

150.-

John Dory off the coast of Brittany, ceps, combawa
Organic farm eggs, ceps, mocha
Poultry from the Domaine du Nant d'Avril, ceps, figs
The Soufflé, Papua vanilla, ceps

Signature menu

180.- / 220.-

Served in 6 or 8 courses

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 and GRTA products.

À la Carte

CHF

Signatures

Foie gras from The Landes, olives, ginger	40.-
Frog legs of Vallorbe, spinach, garlic	65.-
Kadaïf langoustines, citrus fruits, basil	70.-
South African scampi, soufflé, caviar from the Tibetan plateau	70.-

Starters

Local tomato, strawberry, basil	35.-
Pierre Rossiaud's zucchini, ricotta cheese, chanterelles	40.-
Lobster off the coast of Brittany, ceps, curry	80.-

Fish

John Dory off the coast of Brittany, ceps, combawa	80.-
Sole of the Island of Yeu, chanterelles, pistachio	90.-
Organic Graubünden salmon, caviar, yuzu	75.-

Meat

Poultry from the Domaine du Nant d'Avril, ceps, figs	70.-
Cut of lamb to share (for 2 people)	
Lamb from Vessy, savory, aubergines	85.- p/p

Our cheeses

A selection of fresh and ripened cheeses	25.-
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Swiss cheeses by Bruand and French by Mr Frédéric Royer of Boujon, Master fromagers

Our desserts

Country raspberries, yuzu	25.-
Hazelnuts from Piedmont, milk chocolate	25.-
Country strawberries Mara des Bois, shortbread with Gruyère butter	25.-
Apple soufflé	25.-
The soufflé, green flambéed chartreuse	28.-