

# Autumn

LE  
CHATE  
BOITE

by

Douching... Jantzen

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

# 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 .-

## Autumn inspiration

120.-/150.-\*

Autumn vegetables, pumpkin, truffle  
Organic farm egg, ceps, mocha  
Ricotta ravioli, horn of plenty, tonka beans  
Or  
Pig from Jussy, ginger, lime\*  
Conference pear, sobacha, honey from our beehives

## Hunting Menu

170.-

Woodcock from Ireland, green cabbage from Milan, bacon from Valais  
Venison from Austria, parsnip, pear  
French hunting hare, made in Royale style  
Blown sugar apple

## 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 and GRTA 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.-
South African scampi, soufflé, caviar from the Tibetan plateau	70.-
Pheasant hen ravioli, chestnuts, white truffle from Alba	60.-

## Starters

Autumn vegetables, pumpkin, truffle	35.-
Scallops from Normandy coasts, kohlrabi, caviar lemon	45.-
Lobster off the coast of Brittany, curry, green cabbage	85.-

## 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 venison to share (for 2 people)	
Saddle of venison, Sarawak pepper, parsnip, pear	85.- p/p

## Our cheeses

The selection of fresh and ripened cheeses 25.-

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

## Our desserts

Grapefruit, white ganache and Papua vanilla 25.-

Ivory Coast chocolate 69%, crisp meringue and black sesame ice cream 25.-

Conference pear, sobacha, honey from our beehives 25.-

Blown sugar apple 25.-

## Signature dessert

The soufflé, green and yellow chartreuse 28.-