

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.-*

Heritage 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

Citrus Menu

170.-

Scallops from Normandy coasts, caviar lemon
Lobster off the coast of Brittany, Meyer lemon, beets
Yellow Pollock from Lorient, turmeric juice, clementine from Corsica
Veal filet mignon from Switzerland, Buddha's hand, butternut
Yuzu from Niels Rodin, Calamansi 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, 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

CHF

Signatures

Foie gras from The Landes, olives, ginger	55.-
Frog legs of Vallorbe, spinach, garlic	65.-
Langoustines in Kadaïf, citrus fruits, basil	70.-

Starters

Heritage vegetables, pumpkin, truffle	40.-
Scallops from Normandy coasts, caviar lemon	55.-
Lobster off the coast of Brittany, Meyer lemon, beets	90.-

Fish

Organic Graubünden salmon, caviar, yuzu	70.-
John Dory off the coast of Brittany, eriingy, combawa	75.-
Sole of the Island of Yeu, swiss chards, truffle	85.-

Meat

French hare « à la royale »	65.-
Poultry from the Domaine du Nant d'Avril, butternut, hazelnuts	70.-
Cut of venison to share (for 2 people)	
Saddle of venison from Austria hunting, 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.-

Yuzu from Niels Rodin, Calamansi cream 25.-

Signature dessert

The soufflé, green and yellow chartreuse 28.-