

Winter

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 .-

Winter inspiration

120.-/150.-*

Winter vegetables, juice and crunchy roots
Organic Swiss farm egg, jerusalem artichokes, truffle
Rutabaga ravioli, ricotta with forest mushrooms, tonka beans
Or
Pork from Jussy, ginger, lime*
Conference pear, sobacha, honey from our beehives

Truffle Menu

250.-

Scallops from Normandy coasts, colorful cauliflower, truffle
Lobster off the coast of Brittany, butternut and truffle
Sole of the Island of Yeu, swiss chards, truffle of the Drôme
Pigeon from Bresse, truffled under the skin, Savoy cabbage
Truffled Brillat Savarin, refined by us
Orfèvre dark chocolate from Salomon Islands spheres, vanilla ice cream and truffle

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.-
Surprise truffle treat from Bugey, celery risotto	95.-

Starters

Winter vegetables, juice and crunchy roots	40.-
Scallops from Normandy coasts, colorful cauliflower, truffle	75.-
Lobster off the coast of Brittany, butternut, truffle	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

Pork from Jussy, ginger, lime	70.-
Veal filet mignon from Switzerland, Buddha's hand, butternut	85.-

Cut of poultry to share (for 2 people)	
Poultry from the Domaine du Nant d'Avril, truffle juice	80.- p/p

Our cheeses

Truffled Brillat Savarin, refined by us	29.-
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.-
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