

Menus

Vegetal tasting Menu

Served in 5 or 7* services

CHF 140.- / 170.-*

Signature tasting Menu

Served in 5 or 7* services

CHF 180.- / 220.-*

Our degustation menus are served for all guest.
Our menus are not available after 1.00 PM and 9.00 PM



Discovery of the week

(Served for lunch only)

Starter and main course or main course and dessert

CHF 60.-

Starter, main, dessert

CHF 75.-



The Chef Dominique Gauthier is selecting quality and regional products
Fish and shellfish are from reasoned and sustainable fishing, from Lorient by our fishmonger, mister Hennequin,
Organic poultries, from our poultry farmer Yves Grolimund,
Pigs from Jussy, by Joseph Meyer,
Honey from our beehives, from Satigny by Stéphanie Vuadens,
Citruses by Niels Rodin.

À la Carte

CHF

Signatures

Frog legs from Vallorbe, spinach, garlic	65.-
Langoustines in kadaïf, citrus fruits, basil	70.-

Starters

Colorful root vegetables, rutabaga	45.-
Ceps mushrooms, coffee infusion	50.-
Crab from Brittany, Granny Smith, citrus, caviar	60.-

Fish

Yellow pollack from Lorient, grilled leek style and shellfish	75.-
Brill from Ile d'Yeu, wrapped with seaweed, verjuice butter	85.-
Lobster from Brittany, Thai basil, butternut squash, curry, limon cress	90.-

Meat

Pork from Jussy, ginger, pumpkin	60.-
Poultry from the Domaine du Nant d'Avril, ceps mushrooms, parsnip, spiced quince	70.-
Wild venison from Austria, colorful roots, spiced mango seasoning	80.-
Saddle of Venison from Austria (for 2 people)	90.- p/p

Cheeses

Our three favorites with seasonal match 25.-
Cheese platter with the partnership of Linda, from Maison DeBleu

Our selection of refined cheeses 29.-

Swiss cheeses by Maison DeBleu and French by Mr Frédéric Royer of Boujon, master cheese maker

Desserts

The chocolate Orfève from Peru 70%, milk and vanilla foam 25.-

The creamy and crispy sphere with hazelnuts from Piémont 25.-

The Conference pear, poached with Garanoir wine, tonka beans 25.-

Signature dessert

The blown sugar apple 28.-

The soufflé, green and yellow chartreuse 28.-

Autumn



by

Dominique Guillaud

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