

# Menus

## Vegetal tasting Menu

Served in 4 or 6\* services  
Our Vegetal tasting Menu in 4 services may be adapted for vegan requests.  
CHF 140.- / 170.-\*

## Signature tasting Menu

Served in 4 or 6\* services  
CHF 180.- / 220.-\*

Our tasting 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 sustainable fishing, from Lorient by our fishmonger, mister Hennequin,  
Beef from Meinier by mister Desbiolles,  
Honey from our beehives, from Satigny by Stéphanie Vuadens,  
Finger lime by Niels Rodin.

We are at your disposal for any allergies or dietary restrictions. Do not hesitate to ask for our allergen menu.

# À la Carte

CHF

## Signatures

Frog legs from Vallorbe, spinach, garlic  
Langoustines in kadaïf, citrus fruits, basil

65.-  
70.-

## Starters

Colored tomatoes, burratina and green shiso  
35.-

Mackerel from Lorient, smoked eggplant and Imperial Oscière caviar from Sologne  
60.-

Lobster from Brittany and Green Zebra tomato, thai basil and nectarine

70.-

## Fish

Red mullet from Lorient, fennel and cherry pickles

65.-

Swiss salmon, chanterelles mushrooms and pistachios

70.-

Turbot from Brittany, zucchini flowers, ricotta and lemon verbena

85.-

## Meat

Duckling breast from the Dombes, carrots, flat peach with ginger

70.-

Aubrac beef from Meinier, Ratte potatoes, pulled beef and truffle raviolis

90.-

Swiss veal chop smoked with thyme, poivrade artichokes, candied lemon and Taggiasche olives  
85.-

## 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 cheesemonger

## Desserts

Crunchy raspberry, vanilla ice cream from Papua 25.-

Orfève 70% chocolate from Peru, buckwheat puff pastry and Sobacha ice cream 25.-

Roasted apricot with rosemary, puffed rice and apricot sorbet 25.-

Strawberries, hibiscus and Sakura tea 25.-

## Signature dessert

The soufflé, vanilla from Papua with blackcurrant vinegar 28.-

Service and VAT included

# Summer



by

*Douching... Jantzen*

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