

# Menus

CHF

## Inspiration of the day

(Served for lunch only)

Starter and main course or main course and dessert	60 .-
Starter, main, dessert	75 .-

## Vegetarian inspiration

120.-

Winter vegetables, pumpkin and citrus fruits  
Organic farm egg, soft-cooked and crunchy, Jerusalem artichokes and truffle  
Crispy sesame cannelloni, colored cabbage and soy juice  
Corsican clementine, vanilla rice with Gruyère cream and meringue

## Signature menu

170.- / 220.-\*

This menu is served in 6 or 8 courses\*, for all guests.

Our menus are not available after 1.30 AM and 9.00PM (8:30PM for Signature Menu)

The products selected by the Chef are of quality and local:  
Meat from Switzerland and France, fish from the Atlantic coast, 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

Frog legs from Vallorbe, spinach, garlic	65.-
Langoustines in kadaïf, citrus fruits, basil	70.-
Surprise truffle treat from Bugey, celery risotto	110.-

## Starters

Winter vegetables, pumpkin and citrus fruits	40.-
Scallops from Normandy coasts, colored cabbage and sesame	60.-
Organic farm egg, soft-cooked and crunchy, Jerusalem artichokes and truffle	55.-

## Fish

Pick perch and his soufflé, Gillardeau oyster, caviar and Granny apple	70.-
Yellow Pollack from Lorient and Brittany lobster, colored spiced roots	80.-
Sole from Brittany with Timut pepper, chicory, citrus and cedrat	85.-

## Meat

Pig from Jussy, ginger, butternut, pumpkin and sage	
Poultry from the Domaine du Nant d'Avril, honey from our beehives and combawa	70.-
Beef filet Aubrac from Meinier like a Pithiviers, foie gras and truffle	95.-

## Cheeses

The selection of fresh and mature cheeses	25.-
Truffled Brillat Savarin, refined by us	29.-

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

## Desserts

Corsican clementine, vanilla rice with Gruyère cream and meringue	25.-
Frosted and creamy chestnut, hazelnut from Piémont and lime	25.-
Chocolate Orfève from Madagascar 75%, banana and peanuts	25.-

## Signature dessert

Blown sugar apple	28.-
The soufflé, green and yellow chartreuse	28.-

WINTER

LE  
CHATE  
BOITE

by

Douching... Jantzen

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