

# 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 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,  
Beef from Meinier by mister Desbiolles,  
Honey from our beehives, from Satigny by Stéphanie Vuadens,  
Citrus 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	65.-
Langoustines in kadaif, citrus fruits, basil	70.-
Surprise truffle treat from Bugey, celeriac risotto	110.-

## Starters

Pumpkin ravioli, butternut and citrus juice	45.-
Scallops from Erquy, finger lime, Daikon radish	55.-
Soufflé with langoustines from Guilvinec, Gold Imperial caviar and thai basil	70.-

## Fish

Yellow pollack from Lorient, grilled leek and shellfish	75.-
Brill from Ile d'Yeu, wrapped with seaweed, brown mushrooms, verjuice butter	85.-
Line caught dover sole from Ile D'Yeu, Swiss chard from Pierre Gallay and truffle	90.-

## Meat

Pork from Jussy, ginger, pumpkin	60.-
Poultry from the Domaine du Nant d'Avril, truffle juice, celeriac and souffleed potatoes	75.-
Aubrac beef fillet from Meinier, puff pastry, foie gras and truffle	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 cheese maker

## Desserts

Orfève chocolate tart souffled, sobacha and yoghurt sorbet 25.-

Coconut spheres, vanilla from Madagascar 25.-

Candied chestnuts Mont Blanc and citrus marmelade 25.-

## Signature dessert

The blown sugar apple, maple syrup, yuzu 28.-

The soufflé, orange blossom and hazelnuts from Piedmont 28.-

# Winter



by

*Dominique Guetta*

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