

Winter

LE
CHATE
BOTTE

by

Dominique Guetta

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

Inspiration of the day

For lunch only

Starter, Main course	60.-
Starter, Main course, Desert	75.-

Chef's signature dishes

Frogs from Vallorbe	65.-
Dublin prawns roasted in kadaïf	75.-
Surprise truffle treat from Provence	110.-

Winter variation in 3, 4 or 5 courses

120 /150/170.-

Our menus are not available afer 1.30 PM & 9.30 PM

Duck foie gras from the Landes

Soft-boiled egg

Pollack from Lorient

Poultry from the Domaine du Nant d'Avril

Li Tchang lemon and vanilla from Papua New Guinea

Discovering our Chef's cuisine in 7 courses

220.-

This menu is not available afer 1.15 PM & 9.00 PM

We could suggest you vegan alternatives or adapted meals according to any other restrictions.

Our meats are from Switzerland and France. Sea products are coming from wild environment from the Lemman lake, North Sea, Mediterranean Sea and Atlantic Ocean. We are concerned about the selection of our suppliers, and give priority to the local products and GRTA.

Taxes and service included

The menu

The starters

Melting and caramelized leek	40.-
Scallops from Normandy	50.-
Brittany Lobster and lentils from Geneva	90.-
Soft-boiled egg	45.-
Abalone of Plouguerneau	60.-
Duck foie gras from the Landes	55.-

The Fish

Scallops from Normandy	75.
Wild-caught sole from the l'Île d'Yeu	110.-
Pollack from Lorient	55.-
Lorient line turbot	95.-

The meat

Poultry from the Domaine du Nant d'Avril	70.-
Swiss farmhouse veal hock	60.-
Swiss veal sweetbread	65.-
Aubrac de Meinier beef Sirloin	85.-

Our Cheese selection

Swiss and French cheeses from Boujon and Bruand

Truffled and refined Brillat-Savarin	22.-
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Currently at Chat-Botté....

Discover an exceptional culinary experience around the new Chef's Table.

