

MENUS AND À LA CARTE

MENU EMOTION

Roasted duck liver, together with multicoloured corn combination of finishes and textures

or

Small shelled seafood and crustaceans cooked mariner's style, served with a crispy mount of salicornia and borage flowers



Cuts of line fished pollack in crispy spickes, "Grenobloise" garnishes, caper butter

or

Farm raised guinea fowl breast dressed in green cabbage, roasted pumpkin, softened salsify, salmi style sauce



Small meringues "soft and crisp", creamy texture, Caribbean pure origin cacao sauce and crumble

or

Hot and cold vanilla black figs with citrus fruit, lime sorbet and basil

95 CHF

A BUSINESS LUNCH OFFER IS AVAILABLE FROM MONDAY TO FRIDAY



Two courses

48 CHF

Three courses

58 CHF

MENU SIGNATURE

Brittany blue lobster served in carpaccio style, spiny artichokes and Kalamata olives
in a coral vinaigrette dressing



Thin slices of squash garnished with walnuts and horn of plenty mushrooms,
silky sweet onion sauce



Sole fillets fished from small trawlers with selected caviar and lemon, parsley infusions,
melty potatoes and sour cream



Roe medallions lightly smoked with thyme and juniper, cranberries,
apple “spirals”, green pepper sauce



Fresh and matured cheeses from la Maison Duttweiler



William pears glazed with ginger, a light cream with almond “praliné”, sweet spices sorbet

145 CHF

This menu is available for dinner only and for the entire table

Wine pairing six glasses
79 CHF

À LA CARTE

COLD AND WARM STARTERS

CHF

Wheat fed quail “en surprise”, fine curly chicory from Louviers with mustard, garnished with red and white grapes

49

Brittany blue lobster served in carpaccio style, spiny artichokes and Kalamata olives in a coral vinaigrette dressing

79

Roasted duck liver, together with multicoloured corn combination of finishes and textures

51

Small shelled seafood and crustaceans cooked mariner’s style, served with a crispy mount of salicornia and borage flowers

59

VEGETARIAN DISHES

Thin slices of squash garnished with walnuts and horn of plenty mushrooms, silky sweet onion sauce

37

Our rendition of an Autumn garden

38

Herbs ravioli with aged Reggiano parmesan cheese and white truffles from Alba, a delicate nettle “velouté”

60

White truffle is available if you would like to add to any dish of your choice

1g/7

FISH, CRUSTACEAN AND SHELLS

CHF

Sole fillets fished from small trawlers with selected caviar and lemon, parsley infusions, melty potatoes and sour cream

81

Dublin Bay prawns lightly roasted with Sicilian pistachios and Earl Grey tea, notes of pink grapefruit

61

Pan fried sea scallops, cauliflower and arugola risotto, sea urchin coral emulsion

54

Cuts of line fished pollack in crispy spickes, “Grenobloise” garnishes, caper butter

51

MEAT, POULTRY AND GAME

Roasted veal chop from Vaudoises Alps, sprinkled with cazette, stuffed baby chards, chanterelle mushrooms and hazelnuts, Marsala flavoured juice (for 2 guests)

144

Wild pigeon, the breasts served rare, “Pomponnette” made with thighs, an intense Garanoir gravy

58

Farm raised guinea fowl breast dressed in green cabbage, roasted pumpkin, softened salsify, salmi style sauce

49

Roe medallions lightly smoked with thyme and juniper, cranberries, “spirals” potatoes, green pepper sauce

60

CHEESE

CHF

Fresh and matured cheese from la Maison Duttweiler

18

DESSERTS

Milky cloud, crispy flakes, icy beads of sour cream, caramel with roasted peanuts

18

Hot and cold vanilla black figs with citrus fruit, lime sorbet and basil

18

Small meringues “soft and crisp”, creamy texture, Caribbean pure origin cacao sauce and crumble

18

William pears glazed with ginger, a light cream with almond “praliné”, sweet spices sorbet

18

