

MENUS AND À LA CARTE

MENU EMOTION

Cuttlefish and crab bites enhanced with selected caviar garnished with green apple and cilantro

or

Foie gras escalope lacquered with pure Arabica coffee, Jerusalem artichokes and a ginger flavour



Turbot filet served with green cabbage and laced with rose champagne velouté

or

Piece of Limousin beef from Blonay served with a combination of red cabbage and chestnuts accompanied by a reduced herb sauce



Destructured chocolate tart with tonka beans, Muscovado sugar ice cream and an almond milk caramel

or

Sicilian mandarin flavoured cylinder served with soft meringue and crunchy flakes, frozen yogurt and olive oil

95 CHF

A BUSINESS LUNCH OFFER IS AVAILABLE FROM MONDAY TO FRIDAY



Two courses

48 CHF

Three courses

58 CHF

MENU SIGNATURE

Saint-Jacques Scallops from Normandy served with green pears,
lovage herb in a lemon flavoured broth



Fine ribbon ravioli with winter roots, herb extracts, acidulated emulsion



Blue lobster from Brittany coasts in a “civet” style, spinach and button mushrooms



Slowly cooked pigeon from Bresse, beetroot in different textures, small salad with herbs
and crispy buckwheat, intense Gamaret sauce



Fresh and matured cheeses from “la Maison Duttweiler”



Caramelised orchard apples in a “tatin” style served with a pecan nuts spiral biscuit
and an ice cider sorbet

145 CHF

This menu is available only for the entire table

Wine pairing six glasses
79 CHF



A MENU DEDICATED TO “BLACK TRUFFLE”

is available in six courses and for the entire table

195 CHF

À LA CARTE

COLD AND WARM STARTERS

CHF

Cuttlefish and crab bites enhanced with selected caviar garnished with green apple and cilantro 73

Foie gras escalope lacquered with pure Arabica coffee, Jerusalem artichokes and a ginger flavour 51

Saint-Jacques Scallops from Normandy served with green pears, lovage herb in a lemon flavoured broth 59

Cauliflower baked in brioche to share, seasoned with black Périgord truffles Per Pers. 49

VEGETARIAN DISHES

Return of mushrooms and black truffles picking in optical illusion 43

Compression of young leeks, artichokes and black truffles, some sprouts served with invigorating vinaigrette 48

Fine ribbon ravioli with winter roots, herb extracts, acidulated emulsion 35

FISH, CRUSTACEAN AND SHELLS

CHF

Turbot filet served with green cabbage and laced with rose champagne velouté	72
Zebra skate served with smoked potatoes and condiments, vinegar and hazelnut oil reduction	58
Blue lobster from Brittany coasts in a “civet” style, spinach and button mushrooms	80
Hake filet dressed in potato slices, served with creamy polenta and mussels, Mund saffron sauce	58

MEAT, POULTRY AND GAME

Lightly pan-fried sweetbread, roasted “reINETTE” apple, cardoons gratin, Calvalais flavoured gravy	59
Gruyère chicken breast stuffed with black truffles served with long macaroni in our style	64
Piece of Limousin beef from Blonay served with a combination of red cabbage and chestnuts accompanied by a reduced herb sauce	68
Slowly cooked pigeon from Bresse, beetroot in different textures, small salad with herbs and crispy buckwheat, intense Gamaret sauce	57
Royal hare in two services: First, rolled with foie gras, the second “sénateur Couteaux” braised in red wine	70

CHEESE

CHF

Fresh and matured cheese from la Maison Duttweiler

18

DESSERTS

Caramelised orchard apples in a “tatin” style served with a pecan nuts spiral biscuit and an ice cider sorbet

18

Sicilian mandarin flavoured cylinder served with soft meringue and crunchy flakes, frozen yogurt and olive oil

18

Deconstructed chocolate tart with tonka beans, Muscovado sugar ice cream and an almond milk caramel

18

Sweet composition around vanilla, black sesame, and yellow lemon

18

