

Le Menu 5 sens

Available only in the evening until 8.30pm

Served to all guests

Organic Swiss poched egg

Raw and cooked baby spinach, a lemon hollandaise sauce

The Cod

Slow cooked, wakame seaweed, emulsification of shellfish in aioli

The Duck Breast

Crunchy polenta, figues roasted in cinamon, porto sauce

The Cheese

Refined cheese platter by the cheese maker master J.A. Dufaux

The Lemon

Deconstructed traditional lemon tartlet

CHF 128.- per person

Food and wine pairing suggested by our Sommelier

CHF 188.- per person

Fish and meat origins : France, Switzerland, Maroco, Scotland, Iceland

Service and TVA 7.7% included