



ENTRÉES

Whiting tartlet, potatoes and whelks with rocket pesto, mint and walnut	CHF 27.00
Rougié's Duck Foie gras terrine, Bellota Iberico ham, gingerbread sponge cake, almonds & cocoa	CHF 30.00
Pumpkin soup, Rougié's duck foie gras crumble, pumpkin juice	CHF 32.00

MAIN COURSES

Scallops from St Brieuc confit in pork fat, carrots and lemon caviar	CHF 46.00
Winter-flavoured pollack, purple gnocchis potatoes, espuma cheese from the Pampigny cheese factory, Deglet Nour dates	CHF 49.00
Simmental beef fillet with port wine, truffled potato, celery, meat juice	CHF 52.00
Green risotto, spinach oil, fried ceps	CHF 26.00

DESSERTS

Fujisan bread, blood orange, tonka foam	CHF 16.00
Taco in chocolate trilogy from Maison Villars	CHF 16.00
Waldensian Cheesecake, seasonal fruits	CHF 17.00



Dear Customers, please inform our staff about your allergies or intolerances

Service and 7.7% VAT included



Menu du Chef **CHF89.00**

Evenings and Saturdays only

Veal breast cooked at low temperature,
Pecan nuts coated with Sichuan pepper, veal broth

Whiting tartelet,
Potatoes and whelks with rocket pesto, mint and walnut

Winter-flavoured pollack,
Purple gnocchis potatoes,
Espuma cheese from the Pampigny cheese factory,
Deglet Nour dates

Fujisan bread, blood orange, tonka foam

Mignardises



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Menu Dégustation **CHF 120.00**

*Evenings and Saturdays only
Served to the whole table*

**Homemade butter with Perigord truffles,
Toasted Brioche, Veal Crispy**

**Rougié's Foie gras terrine,
Bellota Iberico ham,
Gingerbread sponge cake, almonds & cocoa**

**Scallops from St Brieuc confit in pork fat,
carrots and lemon caviar**

**Simmental beef fillet with port wine,
Truffled potato, celery, meat juice**

Orange sorbet and Champagne

Taco in chocolate trilogy from Maison Villars

Mignardises



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