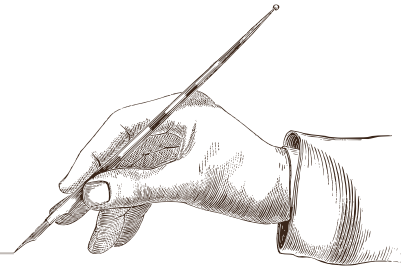


### La Table des Écrivains Menu



We encourage you to choose your dessert at the beginning of the meal, so that we can prepare it with the greatest attention.

#### Introduction

Tomato 🌿	29.-
Old-fashioned tomatoes from the Cuendet market, truffled burrata and dried meat from Geneva	
Charentais melon 🌿	30.-
Two textures, iced tea soup, star anise-infused balls, Valais cured ham shavings	
Langoustines	33.-
Vegetable ravioli with artichoke, light red curry bisque	
Trout	32.-
Gravlax, home marinated, spring onion, creamy pea sauce	

#### Savoury paragraph

Octopus	49.-
A la plancha, hummus with lemon confit and pomegranate	
Black cod	52.-
Glazed with miso and yuzu, pak choï cabbage, ginger beurre blanc	
Alpstein lamb	46.-
With fresh herb crust, beans and tomato confit	
Veal	48.-
Roasted with sage, chanterelles and Valais apricot caramel	

#### Conclusion

Cheese	15.-
Matured cheese platter from Master cheesemaker J.A. Dufaux	
Peach	15.-
Melba style from Petit Manoir	
Strawberry and rhubarb	15.-
Stewedn fruits and crème brûlée	
Chocolate tart	15.-
Mi-cuit, raspberry sorbet	