

# 13 December 2026

## FESTIVE MENU

*Amuse-bouche :*

Shrimp & baby broad bean salpicon

—  
Aumonière of Tomme Vaudoise,  
sautéed baby spinach & dried meat  
crisps

—  
Veal confit with onions, garlic in its  
skin, creamy polenta & rich jus

—  
Poached pear with mild spices & a  
glass of Prosecco\*

**CHF 72.-**



## FÉERIE MENU

*Amuse-bouche :*

Baby broadbean soup

—  
Aumonière of Tomme Vaudoise,  
sautéed baby spinach & vegetable  
crisps

—  
Creamy polenta, sautéed roasted  
vegetables & rich jus

—  
Poached pear with mild spices & a  
glass of Prosecco\*

**CHF 68.-**

*\*Non-alcoholic option available on request.*

Amuse-bouche + Starter + Main Course 66.- / 63.-

Amuse-bouche + Main Course + Dessert 66.- / 63.-

## YOUNG SAILORS' MENU

(6 > 12 YEARS)

Main course from the menu, half portion

Or

Perch fritters, French fries & vegetables

Dessert from the menu, half portion

Or

Ice lolly

**CHF 20.-**

For information regarding allergens present in our dishes, please ask a member of our team.  
Information on the origin of our products is available on the information boards displayed in the restaurant.

# From 20 December 2026 to 3 January 2027

## FESTIVE MENU

*Amuse-bouche:  
Scallop carpaccio*

Perfectly cooked egg & olive cake  
soldiers

Yellow chicken supreme, sweet potato  
purée, crunchy vegetables & rich jus

Trio of macarons & a glass of  
Prosecco\*

**CHF 72.-**



## FÉERIE MENU

*Amuse-bouche:  
Cappuccino of multicoloured beetroot*

Perfectly cooked egg & olive cake  
soldiers

Sweet potato purée, crunchy  
vegetables, dried fruit & melted feta

Trio of macarons & a glass of  
Prosecco\*

**CHF 69.-**

*\*Non-alcoholic option available on request.*

Amuse-bouche + Starter + Main Course 66.- / 63.-  
Amuse-bouche + Main Course + Dessert 66.- / 63.-

## MENUS MOUSSAILLON

(6 > 12 YEARS)

Main course from the menu, half portion

Or

Perch fritters, French fries & vegetables

Dessert from the menu, half portion

Or

Ice lolly

**CHF 20.-**

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