

"FINE FOURCHETTE" MENU

CHF 58.-

FROM 22 APRIL TO 4 MAY 2025

Marinated trout saladine

Slow-Cooked Roasted Veal

Black garlic jus

Vegetables of the day

Spicy potatoes

Strawberry and rhubarb dome

Feuillantine flakes

FROM 5 TO 18 MAY 2025

Duo of asparagus Hollandaise
sauce Cured ham crisps

Arctic char Armoricaïne sauce
Carrots with cumin
Pilaf rice

Coffee tiramisu

FROM 19 MAY TO 1 JUNE 2025

Chiffonnade of endives
Creamy blue cheese Walnut chips

Pork mignon
Mushroom sauce
Potato gratin
Vegetables of the moment
French toast

Salted butter caramel Vanilla ice cream

FROM 2 TO 15 JUNE 2025

Greek salad

Saithe fillet
Turmeric sauce
Gnocchi and spinach garnish

Peach cream
Crunchy biscuits



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FROM 16 TO 29 JUNE 2025

Salmon, pineapple and apple tartar
Wasabi guacamole

Tayberry duck fillet
Arabica sauce
Provençal tomatoes
Creamed corn

Strawberry salad
Crispy almond financier cake

FROM 30 JUNE TO 13 JULY 2025

Beef carpaccio
Basil oil and parmesan shavings

Fillet of pike-perch with wine lees
sauce Vegetable chop suey
Creamy polenta

Cherry clafouti
Lemon verbena cream sauce

FROM 14 TO 27 JULY 2025

Remoulade of celery with apples
Prawns and pink berry honey

Veal saltimbocca
Sage sauce
Creamy parmesan risotto

Melon bavarois
Apricot caramel infused
With Sichuan pepper

FROM 28 JULY TO 10 AUGUST 2025

Tomato and mozzarella trio
Basil cream

Red mullet fillet Sauce vierge
Squid ink tagliatelle Pepper
piperade

Mascarpone cream
with pecan nuts Blueberry
compote with Bourbon vanilla



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FROM 11 TO 24 AUGUST 2025

Tomato consommé Vegetable tartar

Roast rack of lamb
Grilled potatoes
Vegetables of the moment

Baba with Limoncello
Chantilly cream

FROM 25 AUGUST TO 7 SEPTEMBER 2025

Melon and watermelon salad
Mozzarella and tomato vinaigrette

Grilled swordfish fillet
Lemon butter
Peppermint ratatouille
Quinoa trio

Pistachio flan
Raspberry coulis

FROM 8 TO 21 SEPTEMBER 2025

Seafood vol au vent

Beef stew
Creamy polenta
Pan-fried parsnips

Creamy vine peach and lavender
On a tangy Breton biscuit

FROM 22 SEPTEMBER TO 13 OCTOBER 2025

Saladine of smoked duck breast
Roasted pears and cranberry jam

Fillet of Fera with chanterelles
Butternut purée
Mixed vegetables

Roasted pineapple with spices
And ginger crumble,
Double cream emulsion



CHILDREN'S MENU (6-12 YEARS OLD)

Breaded chicken fillet
French fries
Small meringue
Double cream from Gruyère
Red fruits *or* ice cream

CHF 20.-

or

Zander fritters, tartar sauce
French fries and vegetables
Small meringue
Double cream from Gruyère
Red fruits *or* ice cream

CHF 20.-

