

**“THE CHEF’S” MENU**

**CHF 72.-**

From April 15th to April 28th

Amuse-bouche

Homemade marinated fjord trout salad

Sirloin steak, morel sauce

Seasonal vegetables

Fresh tagliatelle

Strawberry lemon balm soup

From April 29th to May 12th

Amuse-bouche

White asparagus, raw ham  
Béarnaise sauce

Arctic char, sorrel cream

Pea purée

Rice with vegetables

Vanilla and red fruit éclair

From May 13th to May 26th

Amuse-bouche

Mesclun salad in vinaigrette  
Smoked salmon and avocado rolls

Veal tenderloin, mushroom sauce

Gratin Dauphinois

Seasonal vegetables

Rhubarb crumble  
and creamy coriander

From May 27th to June 9th

Amuse-bouche

Burrata and green asparagus and  
Hazelnut tartare

Turbot fillet, carrot-ginger jus

Semolina with vegetables

Peach cream and carpaccio  
on a crunchy biscuit



From June 10th to June 23rd

Amuse-bouche

Arctic char carpaccio  
Sauce vierge, sour cream

Beef roll with rocket  
Tomatoes, pine nuts  
Tarragon mousseline

Strawberry lava cake  
on a pistachio financier

**SKIPPER MENU (for children aged 6-12)**

Roasted chicken fillet, French fries and herb-based sauce **20.00**  
Small meringue, Gruyères double cream  
Raisinée coulis or ice cream

Or

Half-portion “The Chef’s Menu” **36.00**



**“THE CHEF’S” MENU**

**CHF 72.-**

From June 24th to July 7th

Amuse-bouche

Beef carpaccio, basil oil and  
parmesan shavings

Paupiette of sole, saffron sauce  
Cream of peas and crispy polenta

Cherry soup and creamy verbena

From July 8th to July 21st

Amuse-bouche

Mesclun, sauce vierge  
Homemade marinated salmon

Sirloin steak, homemade butter  
Seasonal vegetables and herb mousseline

Melon, lemon balm cream and  
coconut meringue

From July 22nd to August 4th

Amuse-bouche

Burrata salad  
Tomato and basil tartare

John Dory fillet, tangy emulsion  
Sweet potato purée, seasonal vegetables

Apricot and rosemary mousse  
and its coulis on a crunchy biscuit

From August 5th to August 18th

Amuse-bouche

Melon and raw ham and port coulis

Roast rack of lamb with herb crust  
Thyme jus  
Potato gratin and vegetables

Black forest cherry tiramisu



From August 19th to  
September 1st

Amuse-bouche

Beef carpaccio, basil oil  
Rocket and parmesan

Risotto with shellfish  
Sautéed vegetables

White ganache with verbena  
Pistachio financier cake and raspberries

From September 2nd to  
September 15th

Amuse-bouche

Venison carpaccio, foie gras shavings  
Red onion confit and port jelly

Sautéed beef with boletus  
Creamy polenta and seasonal vegetables

Creamy vine peach and lavender  
on a tangy palet breton biscuit

### SKIPPER MENU (for children aged 6-12)

Roasted chicken fillet, French fries and herb-based sauce  
Small meringue, Gruyères double cream  
Raisinée coulis or ice cream

**20.00**

Or

Half-portion "The Chef's Menu"

**36.00**



**“THE CHEF’S” MENU**

**CHF 72.-**

From September 16th to  
September 29th

Amuse-bouche

Beef tataki, herb vinaigrette  
Pear chutney

Fera fillet, syrah jus  
Leek fondue and citrus rice

Creamy chestnuts, spiced poached pear  
Tonka bean biscuits

From September 30th to  
October 6th

Amuse-bouche

Boletus casserole

Venison fillet, pepper sauce  
Spätzle and vegetables

Whipped white ganache with ginger  
on pailleté feuillantine

**SKIPPER MENU (for children aged 6-12)**

From October 7th to  
October 20th

Amuse-bouche

Pheasant terrine and foie gras  
apple chutney, country bread

Sea bass fillet  
Squash risotto and matelote juice

Sautéed rigs with honey  
Vanilla ice cream

Roasted chicken fillet, French fries, herb-based sauce  
Small meringue, Gruyères double cream  
Raisinée coulis or ice cream

**20.00**

Or

Half-portion “The Chef’s Menu”

**36.00**

