


THE CHEF'S SUGGESTION
 **THE VEGETARIAN CHEF'S SUGGESTION**
CHF 32.-

From April 20th to April 28th

Amuse-bouche

Grilled trout fillet

Forbidden black rice with beans and watercress jus

 Vegetarian amuse-bouche


White asparagus, oeuf parfait cooked at 64°
Forbidden black rice with beans

From May 13th to May 26th

Amuse-bouche

Sea bream fillet, sauce vierge

Braised endives and sweet potato purée

 Vegetarian amuse-bouche


Lentil daal with spring vegetables

From April 29th to May 12th

Amuse-bouche

Braised crepinettes, rosemary jus

Mousseline infused with herbs
Seasonal vegetables

 Vegetarian amuse-bouche


Goat cheese salad with figs
Mixed nuts with honey

From May 27th to June 9th

Amuse-bouche

Homemade roast beef, tartar sauce

Fries

 Vegetarian amuse-bouche


Quinoa salad with crunchy vegetables
Poached egg

From June 10th to June 23rd

Amuse-bouche

Salmon fillet, watercress cream with verbena

Mashed potatoes

 Vegetarian amuse-bouche

Fine tomato and basil tart

Mixed salad



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From June 24th to the July 7th

Amuse-bouche

Beef tartare
Fries and salad

 Vegetarian Amuse-bouche

Baked tomme with mixed salad
Crunchy vegetables

From July 8th to July 21st

Amuse-bouche

Confit sea bream
Lentil salad and pickled vegetables


 Vegetarian Amuse-bouche

Goat cheese salad, sauce vierge
Summer vegetables

From July 22nd to August 4th

Amuse-bouche

Roast beef, tartar sauce, fries

 Vegetarian Amuse-bouche

Creamy polenta, crunchy vegetables
Pecorino foam

From August 5th to August 18th

Amuse-bouche

Cod fillet, sauce vierge with herbs
Mashed potatoes with olives
Seasonal vegetables


 Vegetarian Amuse-bouche

Quinoa salad and Oeuf parfait cooked at 64°

From August 19th to September 1st

Amuse-bouche

Zurich style minced beef
Homemade tagliatelle and vegetables


 Vegetarian Amuse-bouche

Fennel confit, watercress cream
Courgette crisps and goat cheese croquettes

From September 2nd to September 15th

Amuse-bouche

Black rice cooked risotto style
with prawns, spring onions

 Vegetarian Amuse-bouche

Boletus risotto





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From September 16th to September 29th

Amuse-bouche

Pork osso bucco, gremolata
Mousseline and seasonal vegetables



Vegetarian amuse-bouche

Green lentils with curry and vegetables

From September 30th to October 6th

Amuse-bouche

Salmon fillet, bergamot jus
Parsnip cream and seasonal vegetables



Vegetarian amuse-bouche

Risotto with squash
Roasted seeds and Etivaz cheese

From October 7th to October 20th

Amuse-bouche

Venison stew
Gratin and vegetables



Vegetarian amuse-bouche

Crunchy polenta cake with goat cheese
Autumn vegetables

