



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

From 18 April to 4 May 2025

Celery remoulade with apples

Grilled trout fillet, tangy beurre blanc sauce
Black rice and braised baby gem lettuce

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Celery remoulade with apples

Pan-fried green asparagus, 64° egg parfait  
Black rice and braised baby gem lettuce

**From 5 to 18 May 2025**

Asparagus emulsion with a parmesan tuile

Braised meat balls, well-seasoned jus  
Herb-infused potato mousseline  
Vegetables of the moment

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Asparagus emulsion with a parmesan tuile

Goat cheese saladine with honey
Rhubarb compote

From 19 May to 1 June 2025

Chiffonnade of endives
Creamy blue cheese, walnut chips

Sea bream fillet, sauce vierge
Aubergine parmesan, Sweet potato purée

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Chiffonnade of endives  
Creamy blue cheese, walnut chips

Mediterranean bulgur  
64° egg parfait, Spinach shoots





**SUGGESTION DU CHEF**  
**SUGGESTION DU CHEF VÉGÉTARIEN**  
**CHF 32.-**

**From 2 to 15 June 2025**

Deconstructed Greek salad

Homemade roast beef, tartar sauce, Chips

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Deconstructed Greek salad

Homemade gnocchi with blue cheese,
Crushed walnuts and rocket

From 16 to 29 June 2025

Andalusian gazpacho

Roast pork, creamy mushroom duxelles
Mashed potatoes with olives and tarragon

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Andalusian gazpacho



Seared feta with sesame seeds  
Creamed corn and Provençal tomatoes

**From 30 June to 13 July 2025**

Guacamole

Caramel pork  
Vegetable chop suey  
Basmati rice

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Guacamole

Pan-fried quorn
Vegetable chop suey
Basmati rice





SUGGESTION DU CHEF
SUGGESTION DU CHEF VÉGÉTARIEN
CHF 32.-

From 14 to 27 July 2025

Remoulade of celery with apples
Saffron risotto with prawns

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Remoulade of celery with apples  
Parmigiana

**From 28 July to 10 August 2025**

Summer tomatoes  
Mozzarella espuma

Veal tagine with preserved lemon  
Fava beans, Orange blossom semolina

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Summer tomatoes
Mozzarella espuma

Tagliatelle with squid ink
Pesto, sun-dried tomatoes and Parmesan shavings

From 11 to 24 August 2025

Arancini

Cod fillet with chorizo and parmesan
Chorizo emulsion
Mashed potatoes with piquillo olives

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Arancini

Breaded Tomme Vaudoise cheese  
mixed salad leaves, raspberry vinaigrette





**SUGGESTION DU CHEF**  
**SUGGESTION DU CHEF VÉGÉTARIEN**  
**CHF 32.-**

**From 25 August to 7 September 2025**

Goat cheese panna cotta  
Beetroot coulis

Roast beef, tartar sauce, Chips

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Goat cheese panna cotta
Beetroot coulis

Smoked tofu, Quinoa trio
Peppermint ratatouille

From 8 to 21 September 2025

Squash ravioli

Fillet of trout, beurre blanc
Creamy polenta and leek garnish

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Squash ravioli

Mushroom risotto

**From 22 September to 13 October 2025**

Cream of cauliflower soup  
Hazelnut slivers

Venison stew, Butternut purée and  
a selection of heritage vegetables

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Cream of cauliflower soup
Hazelnut slivers

Curried lentil dahl
With a selection of heritage vegetables

