

OUR STARTERS

- *Tuna and mango tartare flambé, served with toasted brioche* 22.–

- *Gratinated bone marrow with morel mushrooms* 19.–

- *Seabass ceviche with citrus and vanilla vinaigrette* 24.–

- *White cauliflower soup with truffle emulsion* 18.–

- *Seasonal salad with a mix of toasted seeds* 8.–

- *Perfect egg in a puff pastry cage, red onion confit and young shoots* 17.–



OUR FISH DISHES

- Perch fillets from Lake Geneva, French fries, vegetables, meunière style 42.–
180gr.
- Perch fillets from Lake Geneva, French fries, vegetables, champagne sauce 43.–
180gr
- Royal sea bream fillet, layered potatoes with L'Étivaz cheese 41.–
- Salmon steak, beetroot risotto and seasonal vegetables 34.–
- Meunière-style sole with grilled cauliflower, vegetables, and creamy sauce 46.–

OUR MEAT DISHES

- Lamb shank, grilled polenta, seasonal vegetables, lamb jus 38.–
 - Tomahawk steak, Café de Paris sauce, side of your choice, seasonal vegetables 140.–
1.4 kg
 - Horse ribeye steak, French fries, vegetables, Café de Paris sauce 38.–
200gr.
 - Beef ribeye (Boucherie du Molard), French fries, vegetables, Café de Paris sauce 44.–
200gr.
 - Slow-cooked yellow chicken supreme, yellow wine jus, Pommès Anna, and seasonal
vegetables 36.–
- Chef's Black Angus beef burger, burger sauce, cheddar, tomatoes, cucumber pickles, and
iceberg lettuce 30.–*

OUR FRESH PASTA AND RISOTTO

- Linguine with prawns and creamy sauce 32.–
- Linguine all'arrabbiata 25.–
- Saffron risotto 30.–



OUR HOMEMADE DESSERTS

- *The unmissable coffee fondant, served with espresso sorbet* 14.–

- *Gourmet coffee / Gourmet champagne* 13.– / 23.–

- *Vanilla mille-feuille* 13.–

- *Classic coffee tiramisu* 14.–

- *Vanilla crème brûlée* 12.–

- *Chocolate fondant with a white chocolate center, served with vanilla ice cream* 14.–

