

OUR STARTERS

- *Bone marrow with sautéed mushrooms and brown sauce* 16.–

- *Cauliflower velouté with toasted hazelnuts and smoked salmon* 17.–

- *Smoked trout tartare with avocado and mango* 18.–

- *Chef's beef maki with teriyaki sauce and candied ginger* 20.–

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

- *Veal tartare with figs, parmesan, and truffle-infused oil* 22.–



OUR FISH DISHES

- *Leman Lake perch fillets, fries, vegetables, prepared à la meunière* 42.–
180gr.
- *Leman Lake perch fillets, fries, vegetables, and champagne sauce* 43.–
180gr
- *Fish of the day, butterfly-style, with basmati rice and seasonal vegetables* 36.–
- *Trout fillet served on a squash risotto with seasonal vegetables* 40.–
- *Sole fillet stuffed with crayfish, bisque sauce, black rice, vegetables, and savory* 46.–

OUR MEAT DISHES

- *Local beef fillet with porto sauce, Anna potatoes, and seasonal vegetables* 54.–
200gr.
- *Duck breast with orange sauce, polenta, and seasonal vegetables* 35.–
- *Horse ribeye, fries, vegetables, and Café de Paris sauce* 37.–
200gr.
- *Beef ribeye from Boucherie du Molard, fries, vegetables, and Café de Paris sauce* 43.–
200gr.
- *Yellow chicken supreme with truffle mashed potatoes, cider sauce, and seasonal vegetables.* 33.–
- *Chef's "Black Angus" beef burger with caramelized onions, burger sauce, iceberg lettuce, tomatoes, and cucumber pickles* 30.–

OUR FRESH PASTA DISHES

- *Squash risotto with parmesan and arugula* 26.–
- *Salmon ravioli with champagne sauce* 27.–
- *Duck-filled ravioli with brown and orange sauce, parmesan, and arugula* 28.–



OUR HOUSE DESSERTS

- *The classic coffee fondant served with espresso sorbet* 14.–
- *Gourmet coffee / gourmet champagne* 13.– / 23.–
- *Trilogy of sorbets with a splash* 16.–
- *Reimagined chestnut pavlova* 14.–
- *Vanilla crème brûlée* 12.–
- *Chocolate fondant with a white center served with vanilla ice cream* 14.–

