

OUR STARTERS

Duck foie gras terrine, kalamansi chutney with toasted brioche - 26.–

Leek and mango velouté, fruity bass, and bacon crumble - 17.–

Beef tartare in two textures, diced Gruyère cheese, and walnut oil - 19.–

Christmas crispy pastry with morels and confit egg yolk - 24.–

Seasonal salad with a mix of roasted seeds - 8.–

Flambéed salmon candy, avocado mousse, and Thai-marinated cucumber - 22.–



OUR FISH

- Perch fillets from Lake Geneva, fries, vegetables, meunière style
180gr. 42.–
- Perch fillets from Lake Geneva, fries, vegetables, champagne sauce
180gr 43.–
- Cod cooked in cabbage leaf on a crunchy squash risotto 34.–
- Sole meunière with grilled cauliflower, vegetables, creamy sauce 46.–
- Sesame-crusted tuna saku, soba noodles, and sautéed vegetables 40.–

OUR MEATS

- Beef rib, béarnaise sauce, potato skewer, and seasonal vegetables
1,6 kg. (2 people) 140.–
- Lamb croquettes, gingerbread jus, seasonal vegetables, and mashed potatoes
38.–
- Horse ribeye steak, fries, vegetables, Café de Paris sauce
200gr. 37.–
- Beef ribeye steak, Molard Butchery, fries, vegetables, Café de Paris sauce
200gr. 43.–
- Beef and mushroom mille-feuille with gratin crust, rich jus, and seasonal vegetables,
48.–
- Chef's "Black Angus" beef burger, burger sauce, raclette, dried Grisons meat, tomatoes,
pickled cucumbers, and iceberg lettuce 31.–

OUR FRESH PASTA

- Morel mushroom and parmesan risotto 31.–
- Linguine All'arrabbiata 25.–
- Squid ink linguine with saffron sauce and smoked salmon 34.–



DESSERTS

- *Signature coffee fondant with espresso sorbet* 14.–

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

- *Pistachio tiramisu with a chocolate half-spher* 15.–

- *Pumpkin-mango tartare and kalamansi gel* 14.–

- *Vanilla crème brûlée* 12.–

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

