

OUR STARTERS

Marbled Foie Gras with Raspberry and a Touch of Lemon Balm 23.–

Homemade semi-cooked foie gras terrine, raspberry–lemon balm jelly, toasted brioche

Red Mullet Fillet, Aubergine Variation 21.–

Butter-seared red mullet fillet, fried Japanese eggplant, eggplant caviar, garlic gel

Forest Egg 18.–

Perfect egg, Paris mushroom duxelles and roasted porcini, rosemary gel

Scallops with a Scent of Hay 24.–

Grilled scallops, celery purée, black garlic, combava emulsion, smoked butter

Seasonal Salad 8.–

Mix of roasted seeds, crispy onions, toasted bread croutons



OUR FISH

<i>Léman Lake Perch Fillets “Meunière” Style</i>	43.–
<i>Seasonal vegetables, French fries, meunière butter, tartar sauce –180 g.</i>	
<i>Léman Lake Perch Fillets with Champagne Sauce</i>	44.–
<i>Seasonal vegetables, French fries, meunière butter –180 g</i>	
<i>Confit Cod Ballotine</i>	41.–
<i>Cod wrapped in spinach, celery purée, and seasonal vegetables</i>	
<i>Melba-Crusted Trout Fillet</i>	39.–
<i>Trout fillet in a crispy bread crust, seasonal vegetables, lemon butter sauce, black rice with ratatouille</i>	
<i>Sea Bream Fillet</i>	44.–
<i>Grilled sea bream, mussel sauce, seasonal vegetables, white rice</i>	

OUR MEATS

<i>Beef Fillet</i>	52.–
<i>Served with French fries, seasonal vegetables, pepper sauce –200 g.</i>	
<i>Duck Breast</i>	38.–
<i>Pink-cooked duck breast, baby potatoes, seasonal vegetables, cranberry sauce</i>	
<i>Horse Entrecôte</i>	42.–
<i>Served with French fries, seasonal vegetables, Café de Paris sauce –200 g</i>	
<i>Beef Entrecôte – Boucherie du Molard</i>	45.–
<i>Served with French fries, seasonal vegetables, Café de Paris sauce –200 g</i>	
<i>Chef’s “Black Angus” Beef Burger</i>	30.–
<i>Caramelized onion confit, burger sauce, iceberg lettuce, tomatoes, and pickled cucumber</i>	

OUR FRESH PASTA & RISOTTO

<i>Mushroom Risotto</i>	33.–
<i>Arborio rice with mushrooms and shaved parmesan</i>	
<i>Linguine with Salmon</i>	32.–
<i>Squid ink linguine, salmon rose, and lemon sauce</i>	
<i>Linguine with Mussels</i>	31.–
<i>Squid ink linguine, mussel sauce, bouchot mussels</i>	



OUR HOMEMADE DESSERTS

The Signature Coffee Fondant with Espresso Sorbet 14.–

Gourmet Coffee / Gourmet Champagne Selection 13.– / 23.–

Raspberry Tiramisu 14.–

Chestnut and Cranberry Entremets with Red Fruit Sorbet 14.–

Vanilla Crème Brûlée 12.–

Chocolate Fondant with Passion Fruit Heart and Vanilla Ice Cream 14.–

