

LA CARTE

Starter

   Green salad with vinaigrette CHF 9.-

 Mille-Feuilles of ricotta cheese and grilled vegetables, basil pesto CHF 18.-

 Perfect egg, duo of asparagus and morels, shallot emulsion CHF 19.-

  Piemond beef tartare with capers and grilled pine nuts CHF 24.-/35.-

  Carpaccio of Valais pike perch with passion fruit and baby greens CHF 20.-

Main course

 Ravioli from the chef CHF 29.-

 Orgeotto with sundried tomatoes and fresh herbs, parmesan cheese CHF 29.-

  Grilled octopus, hummus with preserved lemon, sauce vierge CHF 32.-

  Grilled fillet of bass, artichoke and chanterelle mousseline, sauce vierge CHF 33.-

Low temperature chicken supreme, potato mousseline CHF 31.-

Wagyu beef burger on a brioche bun with homemade sauce and sweet potato fries CHF 42.-


Our must try dishes

Roast veal chop, potato mousseline and market vegetables

CHF 44.-

 Swiss beef fillet, homemade butter, chips and market vegetables

CHF 47.-

 Fillets of perch “meunière”, tartar sauce, chips and salad

CHF 42.-

L'ÉPHÉMÈRE

Dessert

Assorted cheeses CHF 13.-

Tonka bean crème brûlée CHF 12.-

Seasonal fruit shortbread CHF 14.-

Chocolate, raspberry and strawberry tartlet CHF 14.-

Home-made ice creams

1 scoop CHF 3.-

2 scoops CHF 6.-

Extra whipped cream CHF 1.-

Children's Menu

Roast chicken supreme, chips and vegetables

or

✓ Ravioli from the chef

Ice cream cup

CHF 28.-

Provenances ;

Bass fillet- Switzerland

Octopus- Spain

Pike- Greece

Perch - Switzerland

Beef- Switzerland

Poultry and pork - Switzerland

✓ Vegetarian 🌾 Gluten free 🚫 Lactose free

If you suffer from allergies or intolerances, please ask our staff for more information about the ingredients used in our dishes..

All our prices are in CHF, service and VAT included.