

Menu éphémère

STARTER

- ✓ 🍷 Tomato trio, basil pesto, pomegranate jelly
CHF 17.-
- ✓ 🍷 Mille-feuilles of ricotta & grilled vegetables, sun-dried tomato coulis
CHF 17.-
- 🍷 Perfect egg, pea mousseline & white wine emulsion
CHF 19.-
- 🍷 Sea bass tartar with citrus fruit and roasted seeds
CHF 21.-
- ✓ 🍷 Burrata and roasted peaches flavoured with olive oil, pistachio slivers
CHF 22.00

MAIN COURSE

- ✓ La raviole de la Cheffe
CHF 29.00
- ✓ Risotto carnaroli with summer truffles and parmesan
CHF 31.00
- 🍷 🌱 Fillet of sea bream roasted with thyme, celery mousseline and peas
CHF 34.00
- 🍷 Low-temperature chicken supreme, chanterelles and market vegetables
CHF 35.00
- 🍷 Fillets of perch meunières, French fries and saladine
CHF 35.00
- 🍷 Roast rack of lamb, tabbouleh with white grapes and baby vegetables
CHF 41.00-

OUR MUSTS

- Rack of pork roasted with honey, vegetables and potatoes
CHF 42.-
- Filet de Boeuf Suisse, sauce béarnaise, frites & légumes du marché
CHF 52.-

✓ 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 prices are in CHF, including service and VAT.

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DESSERT

Assorted cheeses

CHF 15.-

Moelleux matcha tea, fior du latte ice cream

CHF 14.-

 Pavlova with red fruits and vanilla whipped cream

CHF 14.-

Chocolate profiterole

CHF 14.-

Artisanal ice creams

1 scoop CHF 3.-, 2 scoops CHF 6.-, whipped cream supplement CHF 1.-

CHILDREN'S CORNER

Chicken fillet

Fruit and scoop of ice cream

CHF 25.-

 La raviole de la Cheffe

Scoop of ice cream

CHF 25.-

Provenances:

Sea bass - Greece

Sea bream - Hungary

Perch - Poland

Beef, poultry and pork - Switzerland

Lamb - Wales

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