

A LA CARTE

	CHF
Valais Asparagus vinaigrette served with young fresh vegetables and powdered with Gruyère _____	65
Cooked Foie Gras with a Jungfrau apple vinegar chutney _____	70
Spider Crab served with peas and small beans and seasoned with caviar _____	95
Brittany Lobster and artichoke carpaccio marinated in Lavaux wine and served with a coralline juices _____	110
Wild Blond Morel Mushrooms served with a light cream sauce and celery deglazed in Madeira wine _____	80
Frogs legs and seasonal mushroom fricassée _____	90
Tasty cubes of fresh Local Vegetables topped with caviar _____	100
Shellfish cooked in Chasselas wine and served with fennel and seasonal vegetables _____	85
Baked fillets of John Dory topped with a mustard and lemon crust and served with capers and zucchini _____	90
Sole meunière delicately flavoured with saffron and served with leeks _____	110
Grilled fillet of Sea Bass flavoured with Malaga lemons and spices _____	100
Arctic Char from Lake Lemán , poached in Dézaley wine _____ only on arrival	
Medallions of Lobster served in the shell with a coralline sauce _____	120
Pan-fried Atlantic Scampi , served with guacamole and fresh seasonal vegetables _____	110
Fillet Mignon or Rack of Veal from the Trois-Lacs with wild morel mushrooms and garden peas _____	120
Noble piece of Pléiades Beef grilled seasoned with four different varieties of peppercorns served with pesto zucchini _____	100
Golden pan-fried Veal Sweetbreads and wild morel mushrooms _____	85
Saddle of Lamb from the Hautes-Alpes seasoned with green mustard and served with young fresh vegetables _____	110
Nantaise Duck glazed with Cornalin wine (2 persons) _____	200
Young Bresse Pigeon glazed with a sweet red wine and served with an apple and red fruit chutney _____	90
Pot roasted Miéral Poultry with asparagus and a vin de paille sauce (2 persons) _____	220
Selection of fine Cheese _____	35
Gariguettes Strawberries , white chocolate sphere, and a rhubarb sorbet _____	40
Iced Red Fruit soup flavoured with lemongrass and topped with Piedmont hazelnuts _____	35
Chocolate Drops flavoured with cherries and cognac _____	45
« Like a frozen Paris-Brest » with Strawberries and pistachios (2 persons) _____	90
Strawberry and lime soufflé (2 persons) _____	70

For lunches from Tuesday to Friday, we can offer a menu at CHF 195 which can be finished within 2 hours.

If you suffer from food allergies please inform the Maitre d'Hôtel when ordering,
and we will do our best to accommodate you.

Our bread is freshly baked each mealtime by our baker with natural dough.

Certain of our products are rare and unfortunately, not always available.

Service and VAT 7.7% included.