

A LA CARTE

CHF

Winter vegetable	galantine with a hint of Dézaley wine and basil	80
Shredded Sea Spider	marinated in tarragon, crispy leeks with coral and Marc d'Epesses reduction	90
Marennes Oléron Oysters	glazed with Champagne and Oscietra caviar	130
Glossy Duck Foie Gras	with Grive de Féchy, Blondel apples candied in fruit vinegar	90
Spinach salad and poached egg with Black Truffles		160
Scallop	soup moistens with Chasselas, prawns with parsnips and oscietra caviar	130
Gourmet tartlet with Cardoons from Crissier and black diamonds from Provence		120
Farm-raised Pork	ravioli with truffles and salsify, tasty juice « à la périgourdine » and smoked bacon	110
Cabbage Sausage	bubble like a « papet vaudois » delicately truffled « my way »	90
John Dory	steamed with green pepper, cauliflower shavings and salted duck breast from northern Vaud	95
Atlantic coasts Turbot	steak cooked « grenobloise » with caper blossoms and lemon	100
Caramelized line-caught Bass	with purple artichokes barigoule	110
Langoustine	and small squid sautéed with saffron crispy leek	120
Brittany Lobster	roasted on its shell with black truffle and coral	140
Milk-fed Lamb from Bruson	larded with winter salsify, shoulder atraux and red wine sabayon	120
Grilled Beef tenderloin from Les Pléiades	with a « coq au vin » reduction	110
Veal Sweetbreads	with truffle Périgueux style	95
Pigs Trotters	glazed with Porto and Madeira wine « Hôtel de Ville »	95
Jussy Chicken	with fresh herbs and mustard seeds, tender thighs with sweet onions	90
Young Pullet	cooked in a cocotte with black truffles	130
Nantaise Duck	glazed in red wine « Girardet » (2 persons)	220
Selection of fine Cheeses		40
Refreshing duo of Gala Apples	and passion fruit with coconut chips	40
Glossy Blood Orange	leaves with almonds and chocolate pure origin	45
Vanilla frosted Mont-Blanc and Pears de Crissier		40
Crepes flambéed « Jérôme » style, with Clementines and citrus zests		45
Caramelized Apple tart with Calvados (2 persons)		70
Mandarine-Lime soufflé (2 persons)		60