

# A LA CARTE

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