

TO SHARE

CALAMARETTI FRITTI	19.-
BLACK TRUFFLE AND CHEESE NAAN	15.-
PLATTER OF GRISONS BEEF AND GRUYÈRE CHEESE	25.-
TRADITIONAL TARAMA, CRISPY BRIOCHE WITH THYME	19.-
CHARCUTERIE PLATTER	22.-
CHEESE PLATTER	22.-
MIXED PLATTER	25.-
HOMEMADE HOUMOUS, PITA BREAD	14.-

STARTERS

LARGE BURGANDY SNAILS, TRADITIONAL PERSLY BUTTER 6 OR 12	16.- / 27.-
HOMEMADE DUCK FOIE GRAS, SEASONAL CHUTNEY	26.-
MARROW BONE WITH GUÉRANDE SALT, PARSLEY PESTO	19.-
SMOKED SALMON AND BLINIS, GINGER CREAM	21.-
MIXED SALAD	9.-
GRATED CARROTS SALAD WITH OLIVE OIL AND LEMON	9.-
ANDALOU GASPACHO	11.-

**HALF-PRICE FOR CHILDREN UP TO
8 YEARS OLD**

ALL OUR PRICES ARE IN CHF, VAT (7,7 %) AND SERVICE INCLUDED.
ON REQUEST, WE WILL HAPPILY PROVIDE YOU WITH INFORMATION ON THE DISHES
THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

RAW

TRADITIONAL STEAK TARTARE OR SEARED	24.- / 32.-
SALMON TARTARE WITH DILL AND LIME	25.- / 34.-
TUNA TARTARE WITH MINTH, AVOCADO AND SWEET PEPPER	28.- / 36.-
SEA BASS CEVICHE WITH ORANGE AND QUINOA	26.- / 32.-

SALADS

CAESAR SALAD WITH CRISPY CHICKEN BREAST	26.-
CREAMY BURRATA, FRESH TOMATOES AND ARTICHOKE HEART	24.-
HOT GOAT CHEESE SALAD WITH SAN DANIELE HAM	28.-

MEALS

SWISS RIB STEAK 220 GR, GREEN PEPPER SAUCE OR HOMEMADE BÉARNAISE SAUCE	42.-
GRTA LAMB COUSCOUS CONFIT 7H WITH RAS EL HANOUT SPICES	32.-
LACQUERED GRTA PORC BELLY COOKED AT LOW TEMPERATURE	38.-
TUNA TATAKI COATED WITH POPPY/SESAME SEEDS, SPICY AVOCADO TARTARE	36.-
LARGE GRILLED PRAWNS, HOMEMADE VIRGIN SAUCE	44.-
LAKE GENEVA PERCH FILETS WITH LEMON BUTTER FROM LA COUPOLE	49.-
EGGPLANT GNOCCHIS WITH STRACCIATELLA CHEESE	26.-
SPINACH AND RICOTTA RAVIOLIS WITH BUTTER AND SAGE	22.-

FOR 2

LIMOUSIN BEEF TOMAHAWK STALE ON THE BONE 1 KG 2 OR 3 PERSONS	140.-
SEA BASS IN SALT CRUST 2 PERSONS, 45 MINUTES WAIT	120.-

DESSERTS

MILLEFEUILLE WITH HOMEMADE VANILLA WHIPPED CREAM	14.-
CARAMEL PUDDING	9.-
TARTE TATIN, WITH HOMEMADE CINNAMON ICE CREAM	12.-
MERINGUE WITH DOUBLE CREAM FROM GRUYÈRE, SEASONAL RED FRUITS	12.-
LEMON MERINGUE PIE	12.-
CHOCOLATE FONDANT, PISTACHIO FLOWING HEART	14.-
4 CHEESES PLATTER	16.-
SEASONAL FRUIT SALAD	8.-
GOURMET COFFEE OR TEA	12.-

ICE CREAMS AND SORBETS

COLONEL LEMON SORBET WITH VODKA	15.-
AMARETTO COFFEE ICE CREAM	15.-
HOMEMADE ICE CREAM WITH ORGANIC TAHITIAN VANILLA TOPPER +4.-	8.-
ICE CREAM & SORBET PER SCOOP	4.50

