

PREMISCES

The "Pot Au Feu" from Vaud's vegetable garden, horseradish and Daurenki pearls.	45.-
The Beluga Lentils, Vaud's sausage gourmandise with duck foie gras.	46.-
Jerusalem Artichoke and Black Truffle in a fine hazelnut flavoured tartlet.	48.-
The Crab, memory of a Hong-Kong street	48.-
The Langoustine just seized flash back of the perfumes of Asia, intense mango.	68.-

WATER, THE MASTERPIECE

Poached Line Cod Fish, fermented almandine, sauerkraut extraction.	62.-
Red mullet concentrated juices like bouillabaisse, braised fennel.	69.-
Generously roasted Breton Sole, fondant leeks and shellfish.	75.-

LAND, THE CENTERPIECE

The Carrot in textures, warm vinaigrette with ras el-hanout.	42.-
Roast Venison grilled in the barbecue, melting beet, pepper sauce.	62.-
Sweetbread cooked as we like, simply crispy, with a smooth satin of wild Valais herbs.	65.-
Lamb from the Pyrenees cooked over a wood fire, zucchinis from Cuendet's garden and mint.	72.-

SWISS MOUNTAIN PASTURE

Le Gruyère AOP, delicacy of a Swiss nun, croutons flambéed with Kirsch.	25.-
Collection of passionately matured cheeses.	28.-

SUGARED INSTANT

The Fully's Chestnut associated with the freshness of citrus fruits.	28.-
The Grand Cru Chocolate Soufflé, Tonka bean ice cream.	28.-
Passionately Exotic.	28.-

Au gré du temps

«Evolves With Time»

The "Pot Au Feu" from Vaud's vegetable garden, horseradish and Daurenki pearls.
The Langoustine just seized flash back of the perfumes of Asia, intense mango.
The Line Cod Fish poached, fermented almandine, sauerkraut extraction.
Barbecue grilled roast Venison, melting beet, pepper sauce.
Le Gruyère AOP, delicacy of Switzerland, bread toast flambéed with Kirsch.
Passionately Exotic.

FOUR MOMENTS

CHF 158.-

The "Pot Au Feu", The Cod, The Venison, The Exotic

SIX MOMENTS

CHF 198.-

The Wine Road specially concocted
by our team of sommeliers

4 Tastings CHF 72.-

6 Tastings CHF 98.-

1dl

Franck Pelux