

Evolves with Time

THE PREMIUMS

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| The iconic crabe, memory of Hong Kong street. | 72.– |
| The tradition of “Pot-au-feu”, Vaudois, hint of horseradish, oscietre caviar. | 80.– |
| The pretty frog legs from Vallorbe, in French style. | 88.– |
| The blue lobster, souvenir of a tajine, delicacy of a briouate. | 98.– |

WATER, THE MASTERPIECE

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| The pike perch lakes, melting wish, tribute to my tender Burgundy. | 72.– |
| The elegant Breton sole, precious rice, velvet Swiss miso. | 88.– |

THE EARTH, THE MASTERPIECE

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| The comfort of a pie for two, poultry of Bresse, foie gras, black diamond of Périgord. | 218.– |
| The delicate limousine beef of the country, matured, Asian immersion. | 88.– |

SWISS MOUNTAIN PASTURE

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| The Mont d’Or from the Vallée de Joux in contrast, black melanosporum truffle snow. | 28.– |
| The Duttweiler collection of passionately matured cheeses. | 28.– |

CANDIED INSTANT

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| The clementine of season, the Genmaicha smooth like a cloud. | 31.– |
| Our passion for the queen of spices, intense vanilla. | 31.– |
| The choco-coco soufflé, a return to childhood. | 36.– |

Memories of the “Pot-au-feu”, Vaudois style, hint of horseradish, oscietre caviar.

The blue lobster, souvenir of a tajine, delicacy of a briouate.

The pike perch lakes, melting wish, tribute to my tender Burgundy.

The delicate limousine beef of the country, matured, Asian immersion.

The Mont d'Or from the Vallée de Joux in contrast, black melanosporum truffle snow.

The clementine of season, the Genmaicha smooth like a cloud.

FOUR MOMENTS CHF 208.–

The “Pot-au-feu”, the pike-perch, the limousine and the clementine.

FIVE MOMENTS CHF 235.–

The “Pot-au-feu”, the lobster, the pike-perch, the limousine and the clementine.

SIX MOMENTS CHF 248.–

THE PAIRING CONCOCTED BY OUR TEAM OF SOMMELIERS

4 dl Tastings CHF 100.–

5 dl Tastings CHF 115.–

6 dl Tastings CHF 128.–



*With all our Love
Sarah & Franck Pelux*

What is important to us, make you live an epicurean experience, sincere, thanks to a fabulous team at your service, during lunch time until 4 pm and evening until midnight. Bon Voyage !