

Evolves with Time

THE PREMIUMS

The grilled Swiss white asparagus, silky spiced Hollandaise sauce	55.–
The fondants gnocchis, morel at its heart, surrounded by an herbaceous cloud	62.–
The iconic crab, memory of Hong Kong street	88.–
The Brittany's blue lobster, crazy love at El Nido...	98.–

THE WATER, THE MASTERPIECE

The poached line-caught seabass, pearls variation, under a sea-breeze verbena wave	92.–
The flame-grilled red mullet, confit potatoes in a rich bouillabaisse jus	92.–
A walk-in tradition for two, kouloubiac of Grisons salmon, white butter oscietra caviar	218.–

THE EARTH, THE MASTERPIECE

The pig of the passionate Monsieur Chappuis, affectionate tribute of “charcutière” sauce	88.–
The milk-fed lamb from Sapalet, cooked on the barbecue, like a Marrakech delight	92.–
The springtime pleasure to share, sensually roasted Bresse poultry, velvety yellow wine sauce	218.–

THE SWISS MOUNTAIN PASTURE

The “Ogoz rose” double cream cheese, from Fribourg terroir, frozen sorrel	28.–
The cheeses collection, passionately cured by Duttweiler	30.–

THE CANDIED INSTANT

The rhubarb, tender reminiscent of an Alsatian meringue tart	32.–
The intensely hazelnut soufflé, in the spirit of a Paris-Brest	38.–

The grilled Swiss white asparagus, silky spiced Hollandaise sauce

The Brittany's blue lobster, crazy love at El Nido...

The poached line-caught seabass, pearls variation, under a sea-breeze verbena wave

The milk-fed lamb from Sapalet, cooked on the barbecue, like a Marrakech delight

The “Ogoz rose” double cream cheese, from Fribourg terroir, frozen sorrel

The rhubarb, tender reminiscent of an Alsatian meringue tart

FOUR MOMENTS 218.–

The asparagus, the seabass, the lamb and the rhubarb

FIVE MOMENTS 245.–

The asparagus, the lobster, the seabass, the lamb and the rhubarb

SIX MOMENTS 258.–

THE PAIRING CONCOCTED BY OUR TEAM OF SOMMELIERS

4 dl Tastings	105.–
5 dl Tastings	120.–
6 dl Tastings	133.–


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.

Thank you for coming and bon voyage!

Price in CHF. Service and VAT are included.