

# *Evolves with Time*

## **TO START**

|   |      |
|---|------|
| The Porcini mushrooms in textures, rusticity of a pie and parsley.          | 54.– |
| The Marcassin cheek confit in ravioli, juice of civet, Béarnaise fragrance. | 56.– |
| The Salmon feuille à feuille from Grisons.                                  | 56.– |
| The Crab, memory of a Hong-Kong street.                                     | 58.– |
| The beautiful Breton Langoustine, intensive mango.                          | 80.– |

## **WATER, THE MASTERPIECE**

|  |      |
|--|------|
| The Char from Switzerland, in memory of the Philippines.             | 68.– |
| The Breton Sole meunière, grilled leeks and shellfish swimming.      | 84.– |
| The Turbot poached in coconut milk, butternut gnocchi, curry velvet. | 86.– |

## **THE EARTH, THE MASTERPIECE**

|   |       |
|---|-------|
| The Carrot in textures, warm vinaigrette with ras el-hanout.              | 48.–  |
| The Poultry from la Gruyère region with sake, sweet flavor of Swiss miso. | 72.–  |
| The Deer hunting grilled, beet monochrome.                                | 78.–  |
| The Hunting piece of the moment to share.                                 | 158.– |

## **SWISS MOUNTAIN PASTURE**

|   |      |
|---|------|
| Le Gruyère AOP, delicacy of Switzerland.        | 25.– |
| The Collection of passionately matured cheeses. | 28.– |

## **CANDIED INSTANT**

|   |      |
|---|------|
| The Poached Pear, Tonka bean ice cream and pine nuts. | 29.– |
| The Piedmont hazelnut soufflé, Alp milk ice cream.    | 29.– |

The Salmon feuille à feuille from Grisons.

The beautiful Breton Langoustine, intensive mango.

The Char from Switzerland, in memory of the Philippines.

The Deer hunting grilled, beet monochrome.

Le Gruyère AOP, delicacy of Switzerland.

The Poached Pear, Tonka bean ice cream and pine nuts.

## **FOUR MOMENTS**

CHF 168.–

The Salmon, The Char, The Deer, The Pear.

## **FIVE MOMENTS**

CHF 195.–

The Salmon, The Langoustine, The Char, The Deer, The Pear.

## **SIX MOMENTS**

CHF 208.–

The Wine Road specially concocted by our team of sommeliers

4 dl Tastings CHF 72.–

5 dl Tastings CHF 85.–

6 dl Tastings CHF 98.–

*Franck Pelux*

*For the well-being of our team and in order to improve our quality of service to you,  
please note that the restaurant closes its doors for lunch at 4:00 p.m.  
and in the evening at midnight.*