

# Evolves with Time

## TO START

The mature Tomatoes from Cuendet garden, like a tonnato.	54.–
The Girolles mushrooms in texture, rusticity of a tart, Jurassienne fragrance.	54.–
The Amberjack coloured by the flame, Versoix chickpeas velvet.	55.–
The Crab, memory of a Hong-Kong street.	58.–
The Carabineros in natural way, freshness of melon, concentrate jus.	78.–
The Blue Lobster from Brittany, sensually roasted, delicacy of Swiss miso.	78.–

## WATER, THE MASTERPIECE

The line Cod Fish, Indian style.	66.–
The John Dory confit with verbena, oscietra caviar.	82.–
The Breton Sole meuniere with a classic white butter sauce.	84.–

## THE EARTH, THE MASTERPIECE

The Carrot in textures, warm vinaigrette with ras el-hanout.	48.–
The beautiful Limousine from Saint-Légier, just grilled on a barbecue, condimented jus.	74.–
The Lamb from Switzerland, like a Marrakech delight.	74.–
The Bresse Poultry for a pure moment of conviviality for two.	158.–

## SWISS MOUNTAIN PASTURE

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

## CANDIED INSTANT

The Strawberry from Switzerland in a thin tartlet refreshed with Basil.	29.–
The Rhubarb in the spirit of a vacherin.	29.–
The Piedmont hazelnut soufflé, Alp milk ice cream.	29.–

The mature Tomatoes from Cuendet garden, like a tonnato.

The Blue Lobster from Brittany, sensually roasted, delicacy of Swiss miso.

The line Cod Fish, Indian style.

The beautiful Limousine from Saint-Légier, just grilled on a barbecue, condimented jus.

Le Gruyère AOP, delicacy of Switzerland.

The Strawberry from Switzerland in a thin tartlet refreshed with Basil.

## FOUR MOMENTS

CHF 168.–

The Tomato, The Cod fish, The Beef, The Strawberry.

## FIVE MOMENTS

CHF 195.–

The Tomato, The Lobster, The Cod fish, The Beef, The Strawberry.

## 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.*