

Evolves with Time

TO START

The Pea and its melty heart in a thin comforting tart.	52.–
The Crab, memory of a Hong-Kong street.	55.–
The green Asparagus from Provence, spring freshness.	58.–
The Frog Legs from Vallorbe, in French way.	66.–
The Carabineros, oscietra pearls, umami flavors.	78.–
The Blue Lobster from Brittany, sensually roasted, delicacy of Swiss miso.	78.–

WATER, THE MASTERPIECE

The Poached Pike Pearch from Swiss lakes, Jurassic scent.	66.–
The John Dory just confit with seaweed, iodine wave revived with yuzukosho.	72.–
The Skate Wing, generously roasted, for a walk for two.	168.–

THE EARTH, THE MASTERPIECE

The Carrot in textures, warm vinaigrette with ras el-hanout.	48.–
The Guinea fowl from Bresse, chest rubbed with madras curry, intense jus.	72.–
The Lamb from Switzerland, like a Marrakech delight.	74.–
The beautiful prime rib of Beef from Saint-Légier, a pure moment of conviviality for two.	178.–

SWISS MOUNTAIN PASTURE

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

CANDIED INSTANT

In the spirit of a Black Forest.	29.–
The green Granny Smith Apple and tarragon.	29.–
The Piedmont hazelnut soufflé, Alp milk ice cream.	29.–

The green Asparagus from Provence, spring freshness.

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

The Poached Pike Pearch from Swiss lakes, Jurassic scent.

The Lamb from Switzerland, like a Marrakech delight.

Le Gruyère AOP, delicacy of Switzerland.

In the spirit of a Black Forest.

FOUR MOMENTS

CHF 168.–

The Asparagus, The Pike Pearch, The Lamb, The Black Forest.

FIVE MOMENTS

CHF 195.–

The Asparagus, The Lobster, The Pike Pearch, The Lamb, The Black Forest.

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