

♥ Côté / jardin ♥

MENU SAINT-VALENTIN

Poached foie gras
Green cabbage, Asian broth
♥

Blue shrimps marinated in timut pepper and chilli oil
Green apple jelly, rice crisps, smoked herring
♥

Roasted turbot with lobster butter, crispy pork
Consommé with beef marrow
♥

Parlora coconut, raspberry

CHF 140.-

excluding beverages, a glass of champagne included

