

STARTERS

Mixed salad 	8.-
Smoked whitefish Orange, butternut pickles, horseradish, and rye chips	19.-
Semi-cooked foie gras Gewurztraminer and Kampot red pepper Gingerbread, pear chutney and sweet spices	26.-
Malakoff at Gruyère (2 piece) 	14.-
Vegetables and pickles	
Malakoff at Gruyère (3 piece) 	19.-
Vegetables and pickles	
Swiss organic egg “cocotte” Grisons meat, croutons, candied shallots Hollandaise sauce and truffled bread stick	22.-

 Vegetarian dish

MAIN DISHES

Braised veal, crispy herbs Mashed potatoes “Institut de Beauvais” Dry bacon slices from Valais, vegetables, and juice	39.-
Beef tenderloin Ceps cream, mushrooms in parsley Sweet and sour butternut and balsamic juice	48.-
Caramelized cod on skin, miso broth Wakame seaweed, yuzu condiment, Ginger whipped cream and vegetables	39.-
Snacked scallops Heirloom vegetables parmentier with parmesan cheese and white truffle oil creamy Jerusalem artichokes Winter oil sauce and aromatized truffle juice	45.-
Risotto with autumn mushrooms in parsley 	41.-
Parmesan cheese	
Winter vegetables parmentier, ceps cream,  Vegetables and pickles, winter oil sauce	32.-
Frogs’ legs Parsley and shoestring fries	36.-

TARTARE MENUS

With a salad in starter

Sea bream tartare, Yuzu, sesame cebette, lime, coriander Toast and shoestring fries	41.-
Beef tartare, with foie gras Toast and French fries	46.-
Thai Beef tartare Prawn crackers and French fries	40.-
Beef tartare with basil Toast and French fries	40.-
Beef tartare flavoured with white truffle oil parmesan cheese and arugula Toast and French fries	43.-
Traditional Beef tartare Toast and French fries	39.-
Beef tartare marinated at Brandy Toast and French fries	42.-
Beef tartare with dried tomatoes and parmesan cheese Toast and French fries	43.-

CLASSICS MENUS

With a salad in starter

Hamburger with Appenzeller Gruyère and Vacherin, French fries	32.-
Perch fillets Lemon white butter and shoestring fries	42.-
Swiss organic egg “cocotte” Grisons meat, croutons, candied shallots Hollandaise sauce and truffled bread stick <i>Side dish: French fries, shoestring fries, or vegetables</i>	32.-

LES MENUS VEGETARIENS

With a salad in starter

Winter vegetables parmentier, ceps cream, Vegetables and pickles, winter oil sauce	32.-
Swiss organic egg “cocotte” Croutons, candied shallots Hollandaise sauce and truffled bread stick <i>Side dish: French fries, shoestring fries, or vegetables</i>	32.-

CHILD Menu 19.-

Ground beef, French fries, or vegetables
Or
Perch fillets, White butter, shoestring fries, or vegetables

1 Boule de glace ou sorbet en dessert

DESSERTS

 Passion fruit and lime cheesecake Exotic fruit coulis	13.-
 Baba with rum Chantilly and sliced almonds	13.-
 Floating islands Custard and sliced almond	13.-
 Chocolate fondant cake Vanilla ice cream	13.-
 Crème brûlée With vanilla from Madagascar	12.-
Meringues with Double Crème	11.-
 Gourmet coffee	16.-
Mocca parfait watered	11.-
Cheese plate	14.-

ARTISANAL ICE CREAM Glaces Des Alpes

Coffee time Scoop of ice cream or sorbet with an espresso	7.-
Danemark Vanilla ice cream, homemade chocolate sauce	14.-
Ice coffee Coffee ice cream watered with an espresso	14.-
L'Actuelle Vanilla, chocolate and salted butter caramel ice cream	14.-
Sorbetière Tropical fruits, lemon and red fruits ice cream	14.-
Valaisanne Apricot sorbet and Abricotine	16.-
La Caribéen Rhum-grape ice cream and Rhum Diplomatico	16.-

SCOOP OF ICE CREAM OR SORBET Glaces Des Alpes

Vanilla, Coffee, Chocolat, Stracciatella, Salted butter caramel, Pistachio, Rhum-grape

Apricot, Lemon, Red fruits, Tropical fruits

scoop : 4.20.- with cream : 1.90.-

APERITIFS AND CHAMPAGNE

Kir with peach, blackcurrant or raspberry	7.-
Martini Red or white	7.-
Campari	7.-
Porto red or white	7.-
Spritz Apérol, Prosecco, sparkling water, orange	12.-
Hugo St Germain, lime, mint, Prosecco	14.-

SODAS AND FRUIT JUICES

Coca-cola normal or Zéro 3.3dl	5.50-
Sinalco 3dl	5.50-
Schweppes Tonic 2.5dl	5.50-
Ice tea : peach or lemon 3dl	5.50-
Fruit juice Granini 2dl Peach, tomato, pineapple, and orange	5.50-
Bitter rouge alcohol-free	5.50-

ALCOHOLS

Whiskies (4cl)

Irish Coffee	15.-
Talisker Port Ruighe 45.8 %	15.-
Glenfiddich 12 ans 40%	15.-
Cardhu 12 ans 40%	15.-
The Singleton 12 ans 40%	15.-
Johnnie Walker Black 12 ans 40%	15.-
Lagavulin 16 ans 43%	17.-

Rhums (4cl)

Diplomatico 40%	15.-
Plantation Barbade XO 40%	15.-
Zacapa 23 ans 40%	17.-

Digestive (4cl)

Cognac Courvoisier V.S.O.P. 40%	15.-
Calvados 40%	12.-
Vieille Prune 40%	12.-
Armagnac 40%	12.-
Amaretto 28%	10.-
Grappa 40 %	10.-
Moitié-Moitié	12.-
Williamine/Abricotine	12.-
Limoncello 30%	9.-

OUR MEAT AND FISH ORIGINS

Poland : Perch fillets

Switzerland : Beef, Veal, Dry bacon

France: Veal, Duck

Canada: Scallops

Italia: Whitefish

Northeast Atlantic FAO 27: Sea bream, Co

Indonesia : Frog

Dear Client,

On request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.

Your restorer