


STARTERS

- Mixed salad**  8.-
- Green asparagus from Camargue**  16.-
Mustard, lemon and parmesan cream
Light mozzarella mousse and ripe olive powder
- Malakoff with full-bodied Gruyère cheese (2 pieces)**  14.-
Pickles and vegetable saladine
- Malakoff with full-bodied Gruyère cheese (3 pieces)**  19.-
Pickles and vegetable saladine
- Swiss organic perfect egg, parmesan shortbread** 19.-
Pea espuma and grilled guanciale
- Semi-cooked foie gras infused with spices and mulled wine** 26.-
Warm brioche and condiment



MAIN DISHES

- Scallops and bisque emulsion** 46.-
Creamy risotto with chives and combawa lime zest
- Beef tenderloin** 48.-
Colrave millefeuille and potatoes, truffle flavoured juice
Leek espuma and vegetable
- Trout fillet from the Vaud Riviera** 39.-
Dill sauce and Granny-Smith brunoise
Seared polenta and creamy Jerusalem artichoke
- Caramelized GRTA poultry supreme** 39.-
Cromesquis with basil and vegetables
Reduced juice "façon Grand mère"
- Millefeuille of spring vegetables and market vegetables**  31.-
Leek espuma and Creamy Jerusalem artichoke
- Frogs' legs** 36.-
Parsley and straw potatoes*

MENU Child 19.-

Hamburger - Local fries* or vegetables

Or

Perch fillets - Beurre blanc, straw potatoes* or vegetables

*1 Scoop of ice cream or sorbet for dessert**

 Vegetarian dish

The asterisk (*) means that the dish does not meet the requirements of the Homemade

TARTAR MENUS

With salad as a starter



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| Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes* | 43.- |
| Beef tartare with homemade foie gras Local toasts and fries* | 46.- |
| Thai Beef Tartare Shrimp chips* and fries* | 41.- |
| Beef tartare with basil Local toasts and fries* | 40.- |
| Beef tartare with white truffle flavoured oil, Parmesan and arugula Local toasts and fries* | 43.- |
| Traditional Beef Tartare Local toasts and fries* | 40.- |
| Beef tartare washed down with Brandy Local toasts and fries* | 43.- |
| Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries* | 43.- |

CLASSICS MENUS

With a salad in starter

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| Hamburger with Appenzeller Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and fries* | 33.- |
| Perch fillets Lemon white butter and shoestring fries | 42.- |
| Swiss organic perfect egg, parmesan shortbread Pea espuma and grilled guanciale <i>Side dish: French fries, shoestring fries, or vegetables</i> | 34.- |



VEGETARIAN MENUS

With a salad in starter



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| Millefeuille of spring vegetables and market vegetables Leek espuma and Creamy Jerusalem artichoke | 32.- |
| Swiss organic perfect eggs, parmesan shortbread Pea espuma <i>Side dish: French fries, shoestring fries, or vegetables</i> | 32.- |

The asterisk (*) means that the dish does not meet the requirements of the Homemade

DESSERTS

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| Cheesecake façon tatin Caramelized apples and salted butter caramel | 13.- |
| Baba au rhum Whipped cream*, flaked almonds | 13.- |
| Crème brûlée Vanilla from Madagascar | 12.- |
| Chocolate runny heart Vanilla ice cream | 13.- |
| Floating Islands Custard and flaked almonds | 13.- |
| Meringues with double cream* | 11.- |
| Café gourmand | 16.- |
| Perfect mocca with water* | 11.- |
| Cheese slate | 14.- |



ARTISANAL ICE CREAM CUPS Glace des Alpes*

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| 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 washed down with espresso | 14.- |
| Actuelle Vanilla, chocolate, salted butter caramel ice cream | 14.- |
| Sorbetière Ice cream, tropical fruits, lemon, red fruits | 14.- |
| Valaisanne Apricot and Apricot Sorbet | 16.- |
| Caribéen Rum raisin ice cream and rum | 16.- |

SCOOP OF ICE CREAM OR SORBET « Glaces Des Alpes »

Vanilla, Coffee, Chocolate, Stracciatella, Salted Butter Caramel, Pistachio, Rum-Raisin
Apricot, Lemon, Red fruits, Tropical fruits, Pear

Scoop: 4.20.- With Chantilly*: 1.90.-

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