

## STARTERS

Mixed salad 	7.-
Geneva poultry terrine with tarragon Confit with dried fruit, country toast	16.-
Crispy semi-cooked tuna Avocado tartare with coriander and lime Mojo verde and daikon pickles	24.-
Malakoff with full-bodied Gruyère cheese (2 pieces) Pickles and vegetable saladine	14.-
Malakoff with full-bodied Gruyère cheese (3 pieces) Pickles and vegetable saladine	19.-
Sheet with a plain filling 	21.-
Eggplant au gratin with parmesan, pesto and burrata	

### *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*



## MAIN DISHES

Grilled octopus tentacle Potato mousseline with olive oil and Organic lemon zest, San Marzano tomato coulis with pimentons Fine ratatouille	41.-
Beef fillet with Béarnaise sauce Crunchy panisses, creamy broccoli and market vegetables	48.-
Red label sea bass fillet, piperade coulis Goat cheese, tomato and basil croquette Cherry tomato virgin, Kalamata olives and parmesan cheese	39.-
Lamb confit with garlic and rosemary Blue-veined crust, fava beans and stew-style chorizo Piquillo espuma, cumin and olive oil	39.-
Provençal Potato Crisp 	29.-
Fine ratatouille, pepper emulsion, eggplant caviar, pesto and pickles	
Frogs' legs Parsley and straw potatoes*	36.-

## **TARTAR MENUS**

*With salad as a starter*

<b>Sea bream, mango and avocado tartare</b> Spring onion, lime and coriander Toast and straw potatoes*	43.-
<b>Thai Beef Tartare</b> Shrimp chips* and local fries*	40.-
<b>Beef tartare with basil</b> Local toasts and fries*	40.-
<b>Beef tartare with white truffle flavoured oil, Parmesan and arugula</b> Local toasts and fries*	43.-
<b>Traditional Beef Tartare</b> Local toasts and fries*	39.-
<b>Beef tartare washed down with Brandy</b> Local toasts and fries*	42.-
<b>Beef tartare with sundried tomatoes and parmesan shavings</b> Local toasts and fries*	43.-



**Hamburger with Appenzeller** 32.-  
Gruyère and Vacherin, local fries\*

**Perch fillets** 42.-  
Lemon beurre blanc and straw potatoes\*

**Crispy semi-cooked tuna** 35.-  
Avocado tartare with coriander and lime  
Mojo verde and daikon pickles (Appetizer portion)  
*Accompaniment: local fries\*, straw potatoes\* or market vegetables*

## **VEGETARIAN MENUS**

*With salad as a starter*

**Provençal Potato Crisp** 34.-  
Fine ratatouille, pepper emulsion,  
Eggplant caviar, pesto and pickles

**Crispy-soft basil focaccia and sundried tomatoes** 33.-  
Eggplant au gratin with parmesan, pesto and burrata  
(Starter portion)  
*Accompaniment: local fries\*, straw potatoes\* or vegetables from the market*

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

## DESSERTS

<b>Passion fruit cheesecake, lime</b> Exotic fruit coulis	13.-
<b>Baba au rhum</b> Whipped cream*, flaked almonds	13.-
<b>Crème brûlée</b> Vanilla from Madagascar	12.-
<b>Chocolate runny heart</b> Vanilla ice cream	13.-
<b>Floating Islands</b> Custard and flaked almonds	13.-
<b>Meringues with double cream*</b>	11.-
<b>Café gourmand</b>	16.-
<b>Perfect mocca with water*</b>	11.-
<b>Cheese slate</b>	14.-



## ARTISANAL ICE CREAM CUPS Ice in the Alps

<b>Coffee time</b> Scoop of ice cream or sorbet with an espresso	7.-
<b>Danemark</b> Vanilla ice cream, homemade chocolate sauce	14.-
<b>Ice coffee</b> Coffee ice cream washed down with espresso	14.-
<b>L'Actuelle</b> Vanilla, chocolate, salted butter caramel ice cream	14.-
<b>Ice cream maker</b> Ice cream, tropical fruits, lemon, red fruits	14.-
<b>The Valaisanne</b> Apricot and Apricot Sorbet	16.-
<b>Other Caribé</b> Rum raisin ice cream and rum	16.-

## BOULES DE GLACE OU SORBET « Glaces Des Alpes »

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

**The ball: 4.20.- With Chantilly\*: 1.90.-**

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