







## STARTERS



|  |      |
|--|------|
| <b>Mixed salad</b>    | 8.-  |
| Salad, carrot and beetroot mix<br>Onion sprouts and homemade vinaigrette   |      |
| <b>The Fresh salad</b>    | 14.- |
| Salad, carrot and beetroot mix<br>Parmesan cheese, garlic crouton, pickles and onion sprouts<br>Toasted sunflower seeds and homemade vinaigrette |      |
| <b>Tomato fondant and grilled eggplant</b>                      | 16.- |
| Smoked eggplant caviar and fresh tomatoes<br>bread with scarmoza   |      |
| <b>Cold watermelon soup</b>                                     | 16.- |
| Organic quinoa tartare, watermelon, cucumber and melon<br>Light mousse with feta cheese and pine nuts  |      |
| <b>Malakoff with full-bodied Gruyère cheese (2 pieces)</b>    | 14.- |
| Pickles and vegetable saladine   |      |
| <b>Malakoff with full-bodied Gruyère cheese (3 pieces)</b>   | 19.- |
| Pickles and vegetable saladine                                |      |

## MAIN DISHES

|  |      |
|--|------|
| <b>Scallops</b>  | 46.- |
| Revered rice with candied lemon<br>Cream of yellow carrots and almonds<br>Almond milk gel and Kalamata olive powder                              |      |
| <b>Beef tenderloin</b>   | 48.- |
| Tian of seasonal candied vegetables and piquillo coulis<br>Veal jus with smoked eggplant<br>Hazelnut potato crisp                                |      |
| <b>Trout fillet from the Vaud Riviera</b>  | 41.- |
| Sauce vierge with cherry tomato, redcurrant and pomegranate<br>Arancini with basil, creamy floret with tonka bean                                |      |
| <b>Effiloché de confit de canard</b>   | 39.- |
| Potato waffle and parmesan cheese<br>Cheese sauce with fresh herbs<br>Condiment saladine   |      |
| <b>Risotto with vegetable glazed in fresh herbs butter</b>  | 32.- |
| Aromatic herb chlorophyll gel  |      |

## **TARTAR AND CEVICHE MENUS**

*With salad as a starter*



|  |             |
|--|-------------|
| <b>Bluefin tuna Ceviche</b><br>Roasted sweet potatoes<br>Crunchy, toasted and spicy creamed corn<br>straw potatoes*  | <b>43.-</b> |
| <b>Sea bream tartare, sesame, avocado and ponzu</b><br>Spring onion, lime and coriander<br>Toast and straw potatoes* | <b>43.-</b> |
| <b>Beef tartare with sundried tomatoes<br/>and parmesan shavings</b><br>Local toasts and fries*                      | <b>43.-</b> |
| <b>Thai Beef Tartare</b><br>Shrimp chips* and fries*   | <b>41.-</b> |
| <b>Beef tartare with basil</b><br>Local toasts and fries*  | <b>40.-</b> |
| <b>Beef tartare with white truffle flavoured oil,<br/>Parmesan and arugula</b><br>Local toasts and fries*            | <b>43.-</b> |
| <b>Traditional Beef Tartare</b><br>Local toasts and fries*   | <b>40.-</b> |

## **CLASSICS MENUS**

*With a salad in starter*

|  |             |
|--|-------------|
| <b>Hamburger with Appenzeller</b><br>Appenzeller, Gruyère and Vacherin, candied onions<br>Tomato, salad and fries* | <b>33.-</b> |
| <b>Perch fillet</b><br>Lemon white butter and shoestring fries   | <b>42.-</b> |
| <b>Frogs' legs</b><br>Parsley and straw potatoes*  | <b>40.-</b> |

## **MENU Child 19.-**

**Hamburger** - Local fries\* or vegetables  
Or  
**Perch fillet** - Beurre blanc, straw potatoes\* or vegetables  
Ou  
**Seasonal risotto**

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

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

## DESSERTS

**Gariguettes strawberries and whipped Panna Cotta**  
Strawberry coulis

13.-

**Rhubarb crumble**

Milk foam with honey and Tonka bean

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.-



## ARTISANAL ICE CREAM CUPS

**Glace 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 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.-**

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