

STARTERS



Mixed salad 	8.-
Mix of green salad, carrot and beetroot, Onion sprouts and homemade vinaigrette	
Candied salmon with citrus notes	18.-
Textured peas and mint Wasabi and black seed tile	
Foie gras medallions infused with blackcurrant wine	24.-
Pear chutney with mustard seeds	
Malakoff with full-bodied Gruyère cheese (2 pieces)	14.-
Pickles and saladine 	
Malakoff with full-bodied Gruyère cheese (3 pieces)	19.-
Pickles and saladine 	
Crispy arancini and tzatziki 	14.-
Piquillos, peas and parmesan Lime, mint and cucumber mascarpone cream	

Maincourses

Caramelized Arctic Char on skin	38.-
Kale in three textures, green lentils in risotto Carrot cream and market vegetables	
Grilled Beef Fillet Medallion	48.-
Sauce Grand Veneur Potato millefeuille with truffle notes Fresh seasonal vegetables	
Grilled fondant guinea fowl supreme on skin	38.-
Supreme sauce with brown butter and rosemary Vonnassian pancake and vegetable gratin with polenta	
Crispy sweetbreads with morels	45.-
Walnut and hazelnut granola Purple carrots and roasted fingerling potatoes Fresh seasonal vegetables	
Risotto with seasonal vegetables 	34.-

TARTARE AND CEVICHE MENUS

With mixed salad as a starter



Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes*	46.-
Beef tartare with foie gras Local toasts and fries*	47.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	44.-
Thai Beef Tartare Shrimp chips* and local fries*	43.-
Beef tartare with basil Local toasts and fries*	41.-
Beef tartare in oil flavoured with white truffle Parmesan and arugula Local toasts and fries*	44.-
Traditional Beef Tartare Local toasts and fries*	41.-

CLASSIC MENUS

With salad as a starter

Swiss Burger with Three Cheeses Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and local fries*	33.-
Perch fillets Lemon beurre blanc and straw potatoes*	43.-
Frog legs with parsley Straw apples*	40.-

MENU Child 19.-

Hamburger - Local fries* or vegetables Or
Perch fillets - Beurre blanc, straw potatoes* or vegetables Or
Risotto of the moment

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



Our homemade desserts

- **Mont Blanc in meringue shell** 14.-
Mascarpone ganache, chestnuts, red fruit coulis
- **Caramelized Apple and Hazelnut Tatin** 14.-
Praline, Hazelnut Chip and Vanilla Ice Cream
- **Chocolate runny heart** 14.-
Vanilla ice cream, whipped cream*, toasted almonds
- **Floating Island** 13.-
Custard, toasted almonds
- **Meringues*** 12.-
Double cream and red fruit coulis
- **Gourmet coffee** 16.-
- **Madagascar vanilla crème brûlée** 12.-

Our artisanal ice creams

"Ice of the Alps"

- **Coffee time 7.-**
Scoop of ice cream or sorbet with an espresso
- **Denmark** 14.-
Vanilla ice cream, homemade chocolate sauce
- **Toasted almonds and whipped cream***
- **Ice coffee** 14.-
Coffee ice cream washed down with espresso
Coffee syrup and whipped cream*
- **Williamine** 16.-
Pear and Williamine sorbet
- **Valaisanne** 16.-
Apricot and Apricot Sorbet
- **The Caribbean** 16.-
Glacé rhum raisin et Rhum Diplomatico
- **Flavours*:** vanilla, coffee, chocolate, butterscotch salted, Stracciatella, pistachio, rum raisin, pear, Apricot, lemon, red fruits, tropical fruits, verbena

The scoop: 4.30.- With cream: 1.90.-

ORIGIN OF OUR PRODUCTS

Poland: "Mc Lean" perch fillets

Switzerland: Organic bread, beef, veal, egg

France: duck, guinea fowl

North Atlantic: Sea bream

Indonesia : Frogs

Island : Omble chevalier

Dear customer,

On request, our employees will be happy to provide you with information about the ingredients in our dishes that may cause allergies or intolerances.

Votre restaurateur