

Entrées :

BEEF CARPACCIO	22
Daikon, maitake mushroom tartare, coriander, Fermented mushroom broth	
BURNT LEEK	19
Beer vinaigrette , trout eggs, Green leek oil and burnt chives	
ROASTED CAULIFLOWER	20
Miso cauliflower cream, smoked paprika, green apple emulsion, AOP Gruyère disc	
PICKLED PERCHES	21
Salt-crunch radish, Isigny AOP butter, asparagus and samphire salad	

Plats :

AGED BEEF FILET	46
Braised lettuce, caramelized onions, spring onions, Mashed potatoes, rich beef jus	
DUCK PITHIVIERS	48
Foie gras, oyster mushrooms, “Canaille” jus, chard <i><u>For 2 / price per person</u></i>	
SWEETBREADS	43
Puffed rice, celery risotto, almond and lemon emulsion, Mushroom blanquette	
VEGETABLE PRESSÉ	28
Vegetarian jus, scared polenta, mustard salad	
PIKE MOUSELINE	30
Pickled kohlrabi, beetroot, verbena and crushed potato, olive	
1 KG RIB-EYE STEAK	130
Homemade fries and seasonal vegetables, Béarnaise sauce or meat jus <i><u>à partager</u></i>	

Desserts :

PISTACHIO TIRAMISU	13
APPLE TART	13
Tonka bean, vanilla ice cream	
CHOCOLATE CARAMEL MOUSSE	13

All prices are in CHF, taxes included 8.1% VAT

