

Mise en appétit

Seasonal Salad Leaves
8.00

Mushroom Velouté and low-temperature poached egg
15.00

Goat's Cheese Parcel with Honey and Pear
16.00

Tuna Tartar, Avocado and Crunchy Vegetables
21.00

Carpaccio of Scallops perfumed with Mandarin
23.00

Prawns flambé with Pastis and black Vénééré Rice
20.00

Trio of home-made Duck Foie Gras
24.00

Les suites

Tuna Steak in White Sesame Seeds
40.00

Grilled Scallops with a Safran Creme
42.00

Lobster Raviolis and Bisque
39.00

Gambas in a Thai Green Curry
38.00

Rack of Lamb with a Thyme Juice
40.00

*Fillet of Beef with a Port-wine Sauce 42.00
or Rossini Style 48.00*

Mushroom Risotto with White Truffle Oil
36.00

Vegetarian Green Curry, Coconut Milk and Tofu
32.00

Origines des viandes

Bœuf : CH / Agneau : NZ / Canard : FR

Les Prix sont en SFr. - TVA 8% incluse