



L'INSTANT D'UN MOMENT

DUCK FOIE GRAS PRESSE FROM SOUTH OF FRANCE
CHASSELAS WITH MAGGIA VALLEY PEPPER CHUTNEY

PERFECT FARM EGG
BRITCHON CREAM, TRUFFLE EMULSION

ROE DEER FILLET
CANDIED QUINCES, CRANBERRY JUICE AND SPATZLI

OR

BACK OF PIKE-PERCH FROM VALANGIN
STEWED CABBAGES WITH PINOT NOIR

SWISS CHEESES PLATE

MANGO PAVLOVA

Full menu	120.–
Menu without the second starter	105.–
Menu without the second starter and cheese	90.–



STARTERS

DUCK FOIE GRAS PRESSE FROM SOUTH OF FRANCE CHASSELAS WITH MAGGIA VALLEY PEPPER CHUTNEY	32.–
DEER CARPACCIO VINAIGRETTE WITH BOLETUS MUSHROOMS, LAMB'S LETTUCE	28.–
SMOKED LOË PERCH LEMON AND GINGER CREAM, BEETROOTS	29.–
DEER TERRINE APPLE AND PEAR CONDIMENT, CIDER JELLY	28.–
PALAFITTE SALAD CANDIED DUCK FRITOS, FRESH FIGS AND NUTS	21.–

WARM STARTERS

PERFECT FARM EGG BRITCHON CREAM, TRUFFLE EMULSION	26.–
PUMPKIN CAPUCCINO BRITCHON CREAM, TRUFFLE EMULSION	21.–

GREEN CORNER

TAGLIERINI BOLETUS MUSHROOMS SAUTED IN PARSLEY	28.– / 38.–
POKÉ-BOWL QUINOA WITH SMOKED FERA, AVOCADO AND POMEGRANATE	32.–
BETTERAVES CONFITES FRESH GOAT CHEESE WITH TONKA BEAN	28.–



FISH FROM HERE AND ELSEWHERE

BLACK COD FILLET CORN WITH GOLDEN MILK CREAM AND VEGETABLE CHOP SUEY	56.–
SWISS LACCHS SALMON BROCCOLI AND MARINATED MUSSELS WITH SAFFRON FROM FRIBOURG	44.–
BACK OF PIKE-PERCH FROM VALANGIN STEWED CABBAGES WITH PINOT NOIR	42.–
FILLET OF FERA FROM THE LAKE GRENOBLE STYLE WITH PANTELLERIA CAPERS	42.–

SHELLFISH

MAINE LOBSTER FREGOLA AND AUTUMN VEGETABLES WITH SHELLFISH JUICES AND TARRAGON	52.–
WILD PRAWNS SPINACH STEW WITH COCONUT MILK, PEARL BARLEY WITH LAKE CURRY	42.–

POULTRY

CHICKEN BREAST FROM THE GRUYERE BOLETUS MUSHROOMS AND VIN JAUNE	48.–
ROASTED QUAIL SPICES AND CITRUS FRUIT LACQUERED, MOUSSELINE POTATOES	52.–



MEAT

BEEF FILLET ROASTED WITH AUTUMN VEGETABLES AND MUSHROOMS	56.–
LOCA VEAL CHOP PARSNIP CREAM WITH BLACK TRUFFLE AND SALSIFY	62.–

VENISON

HOMEMADE RAVIOLI VAUMARCUS WILD BOAR CHEEK WITH RED WINE	29.– / 41.–
ROE DEER FILLET CANDIED QUINCES, CRANBERRY JUICE AND SPATZLÌ	58.–

CHEESE

SWISS CHEESES PLATE	18.–
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DESSERTS

« TATIN » TART, VANILLA ICE CREAM	14.–
CHOCOLATE AND ORANGE MOUSSE SOUFLÉE	16.–
TRADITIONAL TIRAMISU PUR ARABICA	13.–
MANGO PAVLOVA	15.–

Nous vous renseignons volontiers de manière détaillée sur la présence possible d'allergènes dans nos mets.

We would be happy to give you detailed information on the possible presence of allergens in our dishes.

Chevreuil : Autriche/Allemagne | Canard : France | Black cod : Atlantique | Caille : France | Cerf : Autriche/Allemagne
Prix en Francs Suisses correspondants au supplément pour nos hôtes avec forfaits. TVA incluse.

We would be happy to give you detailed information on the possible presence of allergens in our dishes.

Deer : Austria/Switzerland | Duck : France | Black cod : Atlantic | Quail : France | Roe deer : Austria/Switzerland

All prices in Swiss Francs, VAT included. Alle Preise in Schweizer Franken entsprechen Aufschlägen für unsere Forfait-Gäste.