

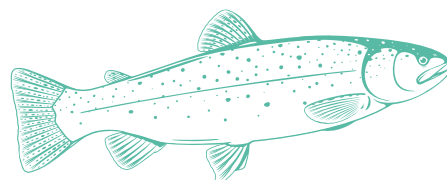


STARTERS

TOMATO GASPACHO FROM SEELAND MUSTARD SORBET / VAUMARCUS HAM / BALSAMIC BALL	28.-
SALMON TATAKI FROM LOSTELLO CREAMY AVOCADO / GRAPET / BLACKBERRY ICE CREAM	30.-
MARINATED COUNTRY BEEF SWISS SINGLE MALT / COUNTRY APRICOT / PISTACHIO	32.-
PALAFITTE SALAD SMOKED FERA FROM THE LAKE / CUCUMBER / RASPBERRY	25.-
FARM SOFT BOILED EGG TOMATO CHUTNEY / GRILLED ZUCCHINI / BASILIC EMULSION	23.-

FISH & SHELLFISH

VAL-DE-TRAVERS TROUT CAULIFLOWER PUREE / LEMON JELLY / CAVIAR LEAF OONA	46.-
SWISS SHRIMP FROM RHEINFELDEN CREAMY ZUCCHINI / CHANTERELLES MUSHROOMS / TOMATO WATER	58.-
SCHÖTZ ZALANDER SOFT BISCUIT LAKE CRAYFISH / CHERRY / FRESH ALMOND	48.-
LOË PERCH FILLETS SALAD / SEASONAL VEGETABLES / BOUCHON POTATOES	52.-
CHAR FISH FROM CHAMBLY PEACH / ELDERFLOWER / GRISONI'S FOAM	44.-





MEAT AND POULTRY

PRIME BEEF RIB SEASONAL GRILLED VEGETABLES / DAUPHINES POTATOES / BEARNAISE SAUCE	63.-
RIBEYE DE VEAU SUISSE JUICY GRENAILLES POTATOES / TOMATOES FROM SEELAND / RESHAMPATTI CHILI	58.-
NEUCHÂTEL SAUSAGE MASHED POTATOES / GREEN BEANS / PINOT NOIR JUICE	46.-
CHICKEN BREAST FROM THE GRUYÈRE ARTICHOKES / RATATOUILLE / EGGPLANT CAVIAR	48.-
COUNTRY SHREDDED VEAL SHOULDER COLORS CHARD / MINT / SMOCKED DOUBLE CREAM	46.-

GREEN CORNER

THE ARTICHOKE RATATOUILLE / TOMATO / THYME	30.-
MELON GASPACHO RASPBERRY / MINT FROM THE GARDEN / BLACKBERRY ICE CREAM	30.-
HOMEMADE RAVIOLI WITH CHASSERAL GOAT CHEESE CHANTERELLES MUSHROOMS / GRILLED ZUCCHINI / BASILIC EMULSION	35.-
PILOTIS SALAD ICEBERG / ELDERFLOWER / SEASONAL GRILLED VEGETABLES	34.-
POKE BOWL VINEGAR RICE / AVOCADO / FIGS	36.-



DESSERTS



THE LAKE PEARL CHERRY / FRESH ALMOND / WHITE CHOCOLATE - PISTACHIO	22.-
THE MELON WATERMELON / ELDERFLOWER / MINT	18.-
THE PEACH VERBENA ICE CREAM / COUNTRY CREAM / GRAPET	18.-
THE STRAWBERRY RHUBARB / STRAWBERRY-THAÏ BASIL ICE CREAM / CANDIED CUCUMBER	19.-
THE APRICOT SOUFFLE APRICOT CANDIED / ROSEMARY ICE CREAM / « ABRICOTINE » JELLY	20.-
ICE CREAM « LES SAVEURS DE MARGUERITE » AMARETTO – ABSINTH – BAILEYS – LIME – ELDERFLOWER VIOLET – TIRAMISU – BLOOD ORANGE	6.- per ball

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.

Toutes nos viands et poissons viennent de Suisse. All our meats and fishes are from Switzerland.

Prix en Francs Suisses correspondants au supplément pour nos hôtes avec forfaits. TVA incluse.
All prices in Swiss Francs, VAT included.
Alle Preise in Schweizer Franken entsprechen Aufschlägen für unsere Forfait-Gäste.

MENU L'INSTANT D'UN MOMENT

AMUSE-BOUCHE

SALMON TATAKI FROM LOSTELLO
CREAMY AVOCADO / GRAPET / BLACKBERRY ICE CREAM

THE ARTICHOKE
RATATOUILLE / TOMATO / THYME

SCHÖTZ ZALANDER SOFT BISCUIT
LAKE CRAYFISH / CHERRY / FRESH ALMOND

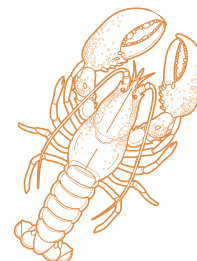
OR

PRIME BEEF RIB
SEASONAL GRILLED VEGETABLES / DAUPHINES POTATOES / BEARNAISE SAUCE

REGIONAL CHEESE PLATE
BLEUCHÂTEL / BRITCHON / CHASSERAL GOAT CHEESE / CUMIN « TOMME » CHEESE

THE MELON
WATERMELON / ELDERFLOWER / MINT

SWEETS



Complete menu	130.-
Menu without the second starter	115.-
Menu without the second starter & the cheese	103.-