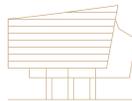


hôtel palafitte
restaurant | la table

À la *carte*

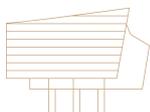


To Start

Duck foie gras	31
<i>Marbled with cocoa, candied kumquat, and Java pepper</i>	
Gillardeau oyster No. 3	3 pieces 18
<i>Served with shallots in vinegar and lightly salted butter</i>	
Carminé endive	18
<i>Green apple, Bleuchâtel cheese, smoked duck breast, and walnut kernels</i>	
Perfect egg	27
<i>Potatoes risotto, watercress, and Melanosporum truffle</i>	

Vegetable Dishes

Fregola Sarda	24
<i>Beetroot, lovage, and sumac condiments</i>	
Seasonal velouté	22
<i>Dubarry with mild curry</i>	



From the Sea

Roasted scallops 64

*Parship sponge cake, vanilla, lime,
and beurre blanc*

Snacked sea bream 52

*Jerusalem artichoke purée, pear,
hazelnut, and poultry jus*

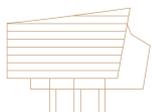
From the Land

Matured ribeye steack 65

*Roasted salsify, peanut cream,
and beef jus*

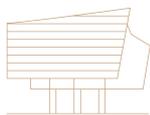
Guinea fowl supreme with truffle stuffing 59

Roasted celery and truffle jus



Desserts

Yuzu	19
<i>Green shiso, pistachio and matcha biscuit, lemongrass espuma</i>	
Apple Tatin-Style	17
<i>Crispy gavotte, four-spices ice cream and calvados caramel sauce</i>	
Pavlova	18
<i>Meringue, chestnut ganache, blackcurrant gel, and chestnut chips</i>	
Selection of seasonal mature swiss cheeses	21
Ice creams and Sorbets*	
One scoop	5
<i>Flavors : Vanilla, coffee, caramel, pistachio, Chocolate, strawberry, raspberry, lemon</i>	
Supplement chocolate sauce or whipped cream	2



OUR MAÎTRES D'HÔTEL WILL BE PLEASED TO TAKE IN CONSIDERATION YOUR ALLERGIES AND FOOD RESTRICTIONS.

ORIGIN OF MEATS AND FISHES

*BEEF, VEAL : Switzerland, France / HUNTING : Germany / DUCK FOIE GRAS : France
SEA BREAM: GREECE / SCALLOPS: FRANCE*

ORIGIN OF BREAD: SWITZERLAND AND E.U.

PRICES 2026 | All our prices are quoted in CHF, VAT and service included

* does not meet the requirements of the label « FAIT MAISON »

