

LaTable
palafitte

FRESH AND
SEASONAL PRODUCTS
ARE AT THE HEART OF MY DAILY
OF MY DAILY COOKING.

MY PERSONAL APPROACH IS TO PUT FORWARD
FARMERS, FISHERMEN, WINEGROWERS, MARKET GARDENERS
AND CHEESE MAKERS, WITH THE AIM OF A RESPONSIBLE APPROACH.
THE SEASON OF THE MOMENT AND THE RESPECT OF NATURE
ALLOW ME TO PAY TRIBUTE TO THE PRODUCTS
THAT SURROUND ME WITH SUBTLETY, FINESSE AND GENTLENESS
TO MAKE YOU DISCOVER THEM IN MY DISHES.

MAXIME POT, CHEF DE LA TABLE DU PALAFITTE



LUNCH MENU

STARTERS

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| ENCRUSTED PATE POULTRY | 33.- |
| BLACK TRUFFEL / FOIE GRAS / WHITE PORT | |
| PALAFITTE SALAD | 29.- |
| CRAB MEAT / FENNEL / SUCRINE | |
| SALMON GRAVELAX FROM LOSTALLO | 31.- |
| BEETROOT / CITRUS FRUITS / DILL | |
| SOUP OF THE DAY | 23.- |
| CESAR SALAD | |
| PLAIN | 28.- |
| SPICES CAJUN CHICKEN | 38.- |
| GAMBAS | 42.- |

MAIN COURSES

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| FISHING OF THE DAY | 44.- |
| QUINOA FROM VAL-DE RUZ / CAULIFLOWER / CURRY | |
| PERCH FILLETS LOË | 52.- |
| SALAD SHOOTS / SEASONAL VEGETABLES / POTATOES | |
| POKE BOWL | |
| RICE WITH VINEGAR / CELERY / GRANNY APPLE | |
| PLAIN | 32.- |
| TERIYAKI BEEF | 39.- |
| SALMON FROM LOSTALLO WITH CITRUS FRUITS | 37.- |
| TAGLIERINI | 42.- |
| GOAT CHEESE CREAMY SAUCE / GARLIC / SPINACH | |
| LOCAL LOIN OF PORK | 48.- |
| POTATOES MOUSSELINE / HAZELNUT / CARROT | |
| LOCAL BEEF FILLET | 63.- |
| JERUSALEM ARTICHOKE / ROMANESCO / POTATOES WITH THYME | |
| TODAY'S SPECIAL | 32.- |

DESSERTS AND CHEESES

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| THE CHOCOLATE | 22.- |
| VILLARS CHOCOLATE / ORANGE / GRAND MARNIER | |
| THE TIRAMISU | 16.- |
| VILLARS CHOCOLATE / ARABICA COFFEE / DOUBLE CREAM | |
| LEMON PIE | 18.- |
| CREAMY LEMON / SWISS MERINGUE / LEMON YUZU PEARL | |
| ICE CREAMS AND SORBETS « LES SAVEURS DE MARGUERITE » | 1 scoop 9.- |
| CINNAMON CREAM – GINGERBREAD CREAM – VANILLA YOGHURT CREAM | |
| TANGERINE SORBET – LIME SORBET – MANGO SORBET | |
| SWISS CHEESES PLATE | 18.- |



52 MINUTES MENU AT CHF 52
STARTER + MAIN DISH + DESSERT
EVERY LUNCH ON WEEK DAYS



A LA CARTE

COLD STARTERS

| | |
|---|------|
| SALMON GRAVELAX FROM LOSTALLO BEETROOT / CITRUS FRUITS / DILL | 31.- |
| PALAFITTE SALAD CRAB MEAT / FENNEL / SUCRINE | 29.- |
| ENCRUSTED PATE POULTRY BLACK TRUFFEL / FOIE GRAS / WHITE PORT | 33.- |

HOT STARTERS

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|---|------|
| THE CRISPY EGG CELERY / COFFEE / MUSHROOM | 25.- |
| THE PARSNIPS SOUP DRIED MEAT FROM GRISONS /HAZELNUT / CREAM FROM LA GRUYÈRE | 23.- |

FISHS

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|--|------|
| THE SCALLOPS FROM NORMANDIE POMEGRANATE / JERUSALEM ARTICHOKE / CAVIAR LEMON | 66.- |
| THE ZANDER FROM GOTTHARD SEAWEED / OYSTER / SWISS ENRYNGII | 52.- |
| THE LINE-CAUGHT SEABASS SHELLFISH / MAULER ROSÉ SAUCE / SALMON ROE | 64.- |

MEATS

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| LOCAL LOIN OF PORK SWISS CHARDS / GOAT CHEESE / CANDIED LEMON | 48.- |
| POULTRY SUPREME FROM LA GRUYÈRE POTATOES MOUSSELINE / WALNUT / CARROT | 49.- |
| LOCAL BEEF FILLET POTATOES FEUILLE À FEUILLE / BLACK TRUFFLE / SNACKED FOIE GRAS | 72.- |

VEGIE

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|--|------|
| THE BEETROOT POMEGRANATE /APPLE / CAVIAR LEMON | 28.- |
| THE CARROT SQUASH / CLEMENTINE / CURRY | 32.- |
| THE HOUSE RAVIOLE LEEK / SPINACH / WATERCRESS | 31.- |

A LA CARTE

DESSERTS AND CHEESES

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|--|-------------|
| THE CLEMENTINE | 20.- |
| CAVIAR LEMON / KALAMANSI SORBET / CRISTALLINE TILES | |
| THE CHOCOLATE | 22.- |
| VILLARS CHOCOLATE / ORANGE / GRAND MARNIER | |
| THE MONT-BLANC | 21.- |
| SWISS MERINGUE / BLACKCURRANT / CHESTNUT | |
| THE APPLE GALA FLOWER | 22.- |
| FINE SEE SALT / CARAMEL / SPECULOOS ICE CREAM | |
| ICE CREAMS AND SORBETS « LES SAVEURS DE MARGUERITE » | 1 scoop 9.- |
| CINNAMON CREAM –GINGERBREAD CREAM – VANILLA YOGHURT CREAM TANGERINE SORBET – LIME SORBET – MANGO SORBET | |
| SWISS CHEESES PLATE | 18.- |



L'INSTANT D'UN MOMENT

L'ÉVEIL DES PAPILLES

SCALLOPS CARPACCIO FROM NORMANDIE
FENNEL / GRANNY SMITH APPLE / HERBAL CREAM

THE HOUSE RAVIOLE
LEEK / SPINACH / WATERCRESS

THE LINE-CAUGHT SEABASS
SHELLFISH / MAULER ROSÉ SAUCE / SALMON ROE

LOCAL BEEF FILLET
POTATOES FEUILLE À FEUILLE / BLACK TRUFFLE FROM PÉRIGORD / SNACKED FOIE GRAS

THE BLEUCHÂTEL
RED ONION / OLD BALSAMIC / WALNUT FROM AREUSE

THE CLEMENTINE
CAVIAR LEMON / KALAMANSI SORBET / CRYSTALLINE TILES

MIGNARDISES

Menu: 145.-



L'INSTANT VÉGÉTAL MONOCHROME

L'ÉVEIL DES PAPILLES

THE BEETROOT

POMEGRANATE / APPLE / CAVIAR LEMON

THE CARROT

SQUASH / CLEMENTINE / CURRY

THE HOUSE RAVIOLE

LEEK / SPINACH / WATERCRESS

THE MONT BLANC

SWISS MERINGUE / BLACKCURRANT / CHESTNUT

MIGNARDISES

Menu: 98.-

L'INSTANT ÉMOTIONS

L'ÉVEIL DES PAPILLES

SALMON GRAVELAX FROM LOSTALLO

BEETROOT / CITRUS FRUITS / DILL

POULTRY SUPREME FROM LA GRUYÈRE

POTATOES MOUSSELINE / HAZELNUT / CARROT

THE APPLE GALA FLOWER

FINE SEE SALT / CARAMEL / SPECULOOS ICE CREAM

MIGNARDISES

Menu : 103.-