

Degustation Menu

Carmine endive

*Green apple, Bleuchâtel cheese, smoked duck breast,
and walnut kernels*

2022 Neuchâtel, pinot noir, Perdrix Blanche, Dimitri Engel

Duck foie gras

Marbled with cocoa, candied kumquats and Java pepper

2023 Neuchâtel, pinot gris, Câlins d'Automne, Saint-Sébastien

Roasted scallops

Parsnip sponge cake, vanilla, lime, and beurre blanc

2020 Valais, viognier, Excellence, Comby

Guinea fowl supreme

stuffed with truffles

Roasted celery and truffle jus

2023 La Côte, syrah, Henri Cruchon

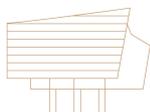
Yuzu

Green shiso, pistachio-matcha shortbread, lemongrass espuma

150

Food and wine pairing 4dl at 60 CHF

*These menus are available until 9pm
and are designed for the whole table.*



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 / 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 »

