

STARTERS

HOMEMADE VENISON TERRINE PUMPKIN CHUTNEY / CHESTNUT PURÉE / PICKLES	32.–
PALAFITTE SALAD ENDIVES / SMOKED FÉRA / ORANGE	25.–
SALMON FROM LOSTALLO BEETROOT / ABSINTHE / FENNEL	31.–
PUMPKIN SOUP CURED HAM / LOCAL CREAM / SMALL CROUTONS	30.–
CESAR SALAD NATURE	28.–
CAJUN CHICKEN	38.–
KING PRAWNS	42.–



MAIN COURSES

BACK OF SALMON FROM LOSTALLO QUINOA FROM THE VAL-DE RUZ / LEMON GRASS AND GINGER / CABBAGE	44.–
PERCH FILLETS LOË SALAD SHOOTS / SEASONAL VEGETABLES / POTATOES	52.–
POKE BOWL RICE WITH VINEGAR / CELERY / GRANNY APPLES NATURE	32.–
TERIYAKI BEEF	39.–
LOSTALLO SALMON WITH CITRUS	37.–
TAGLIERINI CREAM WITH MUSHROOMS / GARLIC / PARSLEY	56.–
GUINEA FOWL LEG FROM APPENZELL BOLETUS / MASHED POTATOES / CABBAGE	46.–
LOCAL BEEF FILLET SHALLOTS IN JUICE / ROASTED SALSIFY / POTATOES WITH THYME	63.–



DESSERTS

THE CHOCOLATE PARSLEY / ABSINTHE / VILLARS 66% CHOCOLATE	21.–
CITRUS FRUITS ORANGE / HAZELNUT / LEMON YUZU	18.–
THE CHESTNUT SWISS MERINGUE / BLACKCURRANT SORBET / CHESTNUT CREAM	20.–
ICE CREAMS AND SORBETS "LES SAVEURS DE MARGUERITE" AMARETTO – ABSINTHE – BAILEYS – GREEN LEMON – VANILLA YOGHURT CREAM – BLACKCURRANT – TIRAMISU – PASSION FRUIT	la boule 6.–
SWISS CHEESE PLATE	18.–



MENU 52 MINUTES À 52 CHF
ENTRÉE + PLAT + DESSERT POUR CHF 52.–
TOUS LES MIDIS EN SEMAINE

