

Lunch

Starters

Duck foie gras 33
Marbled with cocoa, confit kumquat and Java pepper

Egg 63°C 26
Green peas, spring onions and forest wild garlic emulsion

Quinoa salad I.P Switzerland  26
Cucumber, fennel, radish and calamansi lemon vinaigrette

Tartares | served with fries or salad

Beef tartare 
served with toast 48
160gr

Dishes

Cod fish  54
Poached, white asparagus, morels,
almond cream and beurre blanc

Duckling breast 53
Roasted, beetroot, parsnips and
duck sauce flavored with hibiscus

Risotto 32
Green peas, sage, and confit lemon

Cheese

Selection seasonal swiss cheeses
by our cheesemaker "La Maison Sterchi" 21

Weekly menu

Starter
Gravelax salmon, horseradish cream
and pickled vegetables

—
Main
Chicken supreme, roasted pumpkin
hazelnut and poultry jus

—
Dessert
mango, pineapple and coconut tart


54 CHF

Desserts

Dessert of the day 14

Charlotte  17
Gariguette strawberry, vanilla, Joconde biscuit,
and lime strawberry coulis

Paris-Brest   15
Piedmont hazelnut diplomat cream and crunchy praline

Sorbets and ice cream* 
Vanilla, chocolate, coffee, caramel, pistachio,
strawberry, raspberry, lemon

One scoop 6
Two scoops 10
Three scoops 16
Add chocolate sauce or whipped cream sauce 2

 VEGETARIAN  NUTS  LACTOSE  GLUTEN

ORIGIN OF MEAT AND FISH
Beef, Lamb – Switzerland / Poultry – France / Fish – FAO 27

ORIGIN OF BREAD: Switzerland and France

Our waiters will be happy to accommodate any allergies or dietary restrictions.
PRICES 2025 | All prices in CHF. Service charge and VAT included

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



hôtel palafitte
restaurant | la table

