

A moment in time

Taste bud teaser

Duck foie gras from the Landes

grape jelly, grape chutney with sumac pepper,
warm homemade brioche

The ravioli

spinach and ricotta silk with preserved lemon, mushroom emulsion

The cod

marinated in soya then cooked at low temperature,
eryngii and pak-choï

Noisettes of venison

squash pavé confit with tonka bean
pear compote with red wine and cubebe pepper, homemade spatzli

The "Britchon" cheese

dried fruit and aged Balsamic chutney with hazelnuts

The exotic quinoa

soft quinoa cooked in milk, passion fruit confit
and mango confit, homemade kiwi sorbet

Mignardises

CHF 150.–



The veggie moment

Pumpkin velouté

butternut squash flavoured with tonka bean and amaretto

The mushroom

mix of wild mushrooms with hazelnut, parsley purée and parmesan emulsion

The ravioli

spinach silk and ricotta with preserved lemon, mushroom emulsion

The Manjari chocolate tart

blackcurrant confit topped with a creamy chocolate mousse, blackcurrant sorbet and crispy tuile

CHF 98.-

The emotional moment

The tuna

tuna tartare, fennel salad with grapefruit and black garlic

The wild boar from Alcalá brothers

macaroni topped with a Neuchâtel pinot noir simmer, with autumn truffle espuma and glazed carrots

The lemon

creamy lemon with local honey, play on the texture of the lemon and its refreshing homemade sorbet

CHF 108.-

These two menus also include a taste bud teaser and mignardises.



First courses

<i>The pâté croute</i>	31.-
all poultry with voatsiperifery pepper, pickled mushrooms	
<i>The Palafitte salad</i>	34.-
crumbled crabmeat with lemons and Granny Smith apple	
<i>The duck foie gras from the Landes</i>	38.-
grape jelly, grape chutney with sumac pepper, warm homemade brioche	
<i>The tuna tartare</i>	25.-
tuna tartar, fennel salad with grapefruit and black garlic	
<i>The perfect egg</i>	27.-
leek fondue with truffle and Britchon cream sauce	

Fish

<i>The Turbot</i>	59.-
Fregola Sarde with lobster bisque flavoured with tarragon, beetroot texture	
<i>The salmon from Lostalio</i>	48.-
steamed spinach with green curry, cloud of coconut milk with lemongrass and ginger	
<i>The cod</i>	58.-
marinated in soya then cooked at a low temperature, eryngii and bok choy cabbage	
<i>The Loë perch fillets</i>	58.-
seasonal vegetables and glazed pommes bouchons, seasonal saladine	

Meat

<i>The local beef fillet</i>	59.-
Pressed Agria potatoes with autumn truffles and beef jus	
<i>The chapelon from Ponts de Martel</i>	48.-
creamy mushroom and leek confit, chicken jus with yellow wine and lovage mousse	
<i>Noisette of venison</i>	68.-
squash confit with tonka bean, pear compote with red wine and cubebe pepper, homemade spatzli	
<i>The wild boar from the Alcalá brothers</i>	46.-
Macaroni topped with a pinot noir simmer, truffle espuma and glazed carrots	



Veggie

<i>The ravioli</i>	35.-
spinach and ricotta with preserved lemon, mushroom emulsion	
<i>The pumpkin velouté</i>	28.-
butternut squash flavoured with tonka bean and amaretto	
<i>The mushroom</i>	30.-
mixed wild mushrooms with hazelnut, parsley purée and parmesan emulsion	

Desserts

<i>The exotic quinoa</i>	22.-
soft quinoa cooked in milk, with passion fruit and mango confit, homemade kiwi sorbet	
<i>The Manjari chocolate tart</i>	22.-
blackcurrant confit, creamy chocolate mousse, homemade blackcurrant sorbet and crispy tuile	
<i>The lemon</i>	22.-
creamy lemon with local honey, play on texture and refreshing homemade sorbet	
<i>The profiteroles</i>	21.-
crunchy choux pastries with vanilla ice cream and a warm Valrhona chocolate sauce	
<i>Ice creams & sorbets from the artisan ice cream-maker</i>	6.- per scoop
Cooked-wine – Tiramisu – Chestnut ice-cream Mango – Mandarine – Vine peach sorbet	
<i>Cheese plate</i>	18.-

