

Degustation *Menu*

Amuse-bouche

Green asparagus

Morel sabayon and creamy egg yolk emulsion

Duck Foie gras

Marbled with cocoa, confit kumquat and Java pepper

Egg 63°C

Green peas, spring onion and forest wild garlic emulsion

Duckling breast

Roasted, beetroot, parsnip and duck sauce flavored with hibiscus

Vacherin fribourgeois cheese

Vin jaune, walnut kernels and mini salad

Charlotte

Gariguet strawberry, vanilla, Joconde biscuit, and lime strawberry coulis

Mignardises

150

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



hôtel palafitte
restaurant | la table

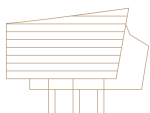


To Start

Duck foie gras	33
<i>Marbled with cocoa, confit kumquat and Java pepper</i>	
Mackerel	27
<i>In escabeche, coriander oil, mustard seed and nasturtium leave</i>	
Green asparagus	34
<i>Morel sabayon and creamy egg yolk emulsion</i>	
Egg 63°C	26
<i>Green peas, spring onion and forest wild garlic emulsion</i>	

Vegetable Dishes

Quinoa salad I.P Switzerland	24
<i>Cucumber, fennel, radish and calamansi lemon vinaigrette</i>	
Risotto	32
<i>Green peas, sage, and confit lemon</i>	
Seasonable veloute	21
<i>Watercress, almond and fresh sheep's cheese</i>	



From the Sea

Sea bass	59
<i>Snacked, green asparagus, field bean, spring onion and sorrel</i>	
Cod fish	54
<i>Poached, white asparagus, morel, almond cream and beurre blanc</i>	
San Peter	72
<i>Roasted, purple artichoke, coriander, saffron and, barigoule broth</i>	

From the Land

Cured beef	64
<i>Tenderloin and pressed braised chuck, spring carrot and full-bodied sauce</i>	
Duckling breast	52
<i>Roasted, beetroot, parsnip and duck sauce flavored with hibiscus</i>	
Alpstein baby lamb	54
<i>Slowly cooked shoulder, spring vegetables, morel, braised jus</i>	



Desserts

Charlotte 18

*Gariguet strawberry, vanilla, Joconde biscuit,
and lime strawberry coulis*

Chocolate 17

*Kumquat, almond, Java pepper
and homemade mandarin sorbet*

Paris-Brest 17

*Piedmont hazelnut diplomat cream
and crunchy praline*

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

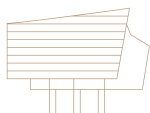
Ice creams and Sorbets*

One scoop 6

Two scoops 10

Three scoops 16

Add chocolate sauce or whipped cream 2



ORIGIN OF MEATS AND FISHES

BEEF, LAMB: Switzerland / DUCK FOIE GRAS, DUCKLING: France
COD FISH, MACKEREL, SAN PETER: FAO 27 / SEA BASS: France, Greece

PRICES 2025 | All our prices are quoted in CHF, VAT and service included

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