

Discovery Menu

4 courses

Amuse-bouche

Duck foie gras

Rhubarb compote with timut pepper and cocoa

Sea bass

*Roasted, eggplant caviar, candied eggplant
and miso butter*

Veal

*Braised breast, morels
and roasted green asparagus*

Millefeuille

*Vanilla custard cream, gariguetta strawberry
and verberna whipped cream*

120

Experience Menu

6 courses

Amuse-bouche

Tuna

*Crudo, avocado, coriander, sesame seeds
and ponzu sauce*

Green Asparagus

*Mimosa egg condiment, dried Grisons beef,
Meaux mustard and puffed buckwheat*

Ravioles

Eggplant, candied tomato and scamorza cheese

Pike-perch from the Gothard

*Pan-fried, purple artichoke, marigold flowers,
saffron and barigoule emulsion*

Beef

*Roasted tenderloin, mushroom duxelle with
juniper berries, watercress, seasonal baby
potatoes and Madagascar pepper sauce*

Pavlova

Stewed rhubarb, lychee and tarragon

150



hôtel palafitte

restaurant | la table

Starters

Duck foie gras	39
<i>Rhubarb compote with timut pepper and cocoa</i>	
Lostallo salmon	32
<i>Marinated, beetroot, wasabi and buckwheat</i>	
Green Asparagus	36
<i>Mimosa egg condiment, dried Grisons beef, Meaux mustard and puffed buckwheat</i>	
Tuna	32
<i>Crudo, avocado, coriaander, sesame seeds and ponzu sauce</i>	
Market green salad	25
<i>Heart of lettuce, raw and cooked seasonal vegetables and beetroot-calamansi vinaigrette</i>	
Organic egg from Gruyère	28
<i>Cooked at 64°, green peas, Colonnata bacon and Jura's forest wild garlic emulsion</i>	

Vegetal

Ravioli	34
<i>Eggplant, candied tomato and scamorza cheese</i>	
Seasonal velouté	26
<i>Artichoke and hazelnuts</i>	
Seasonal Risotto	38
<i>Fresh morels in Jura wine</i>	



Fisch

Cod fish 56

*Poached, flamed white asparagus, shellfish,
nori seaweed and champagne sabayon*

Sea bass 62

*Roasted, eggplant caviar, candied eggplant
and miso butter*

Pike-perch from the Gothard 59

*Pan-fried, purple artichoke, marigold flowers, saffron
and barigoule emulsion*

Meat

Beef 65

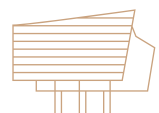
*Roasted tenderloin, mushroom duxelle
with juniper berries, watercress, spring baby potatoes
and Madagascar pepper sauce*

Chicken from Gruyère 53

*Poached, buttered green peas, broad beans, spring onions
and Jura's forest wild garlic sauce*

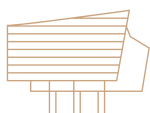
Veal 56

Braised breast, morels and roasted green asparagus



Desserts

Pavlova	18
<i>Stewed rhubarb, lychee and tarragon</i>	
Chocolate-hazelnut entremet	21
<i>Chocolate biscuit, Caribbean chocolate mousse, white chocolate ganache and caramelized hazelnuts</i>	
Millefeuille	19
<i>Vanilla custard cream, gariguette strawberry and verbena whipped cream</i>	
Bourdaloue tart	18
<i>Almond cream with nutmeg, poached pear with mace, pear liqueur and pear sorbet</i>	
Cheese selection from our cheesemaker La Maison Sterchi	21
Ice cream or sorbet	
Scoop	6
Two scoops	10
Three scoops	18
Chocolate or whipped cream condiment	2



OUR MEATS AND FISH COME FROM:

VEAL, BEEF AND POULTRY: Switzerland / DUCK: France
COD, SEA BASS: France FAO 27
SALMON, PIKE-PERCH: Switzerland / TUNA: FAO 71
OUR BREAD COMES FROM: Switzerland and France

PRICES 2024 | All our prices are quoted in CHF.
VAT and service included