

Degustation *Menu*

Amuse-bouche

Duck foie gras

Flavored hibiscus flower, confit rhubarb, Kampot pepper

Saku tuna

Tataki, red cabbage, sesame seeds, lemongrass emulsion

Turbot

Roasted, romanesco cabbage, broccoli, curry sauce

Duckling breast

Snacked, rainbow carrots, apricot, rosemary, duck juice

Pré-dessert

Strawberry rhubarb pavlova

Strawberry espuma, lemon verbena sorbet

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	34
<i>Flavored hibiscus flower, confit rhubarb, Kampot pepper</i>	
Veal loin	29
<i>Vitello tonnato with spring onions, ginger and black garlic</i>	
Saku tuna	31
<i>Tataki, red cabbage, sesame seeds, lemongrass emulsion</i>	
Tomato	26
<i>Stuffed with burrata, vanilla and tomato sorbet</i>	
Green asparagus	28
<i>« À la ficelle », mimosa condiment, star anise, béarnaise sauce</i>	

Vegetable Dishes

Quinoa salad I.P Switzerland	26
<i>Cucumber, fennel, radish and calamansi lemon vinaigrette</i>	
Fregola Sarda	32
<i>Colored zucchini, basil, almond</i>	
Seasonable veloute	21
<i>Green Peas, mint and fresh ewe's cheese</i>	



From the Sea

Turbot 64

Roasted, romanesco cabbage, broccoli, curry sauce

Sea Bass 52

Snacked, hazelnut butter purée, Grenobleise relish

Trout 58

Confit, buttered Camus artichoke and tempura purple artichoke, sorrel sauce

From the Land

Cured beef tenderloin 65

Roasted, eggplant confit and white miso, vegetable foam and full-bodied sauce

Pork chop 48

Grilled, herbaceous gnocchis with herbs, baby greens, Chimichurri sauce

Duckling breast 49

Snacked, rainbow carrots, apricot, rosemary, duck sauce



Desserts

Strawberry rhubarb pavlova 18

Strawberry espuma, lemon-verbena sorbet

Vanilla and peanut finger 17

*Mascarpone cream, praliné,
Madagascar vanilla chocolate ganache*

Chocolate entremet 17

*Raspberry, salted butter caramel,
Sichuan pepper, raspberry sorbet*

Pistachio tart 19

Pistachio praliné, orange blossom chantilly

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

Ice creams and Sorbets*

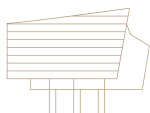
One scoop 6

Two scoops 10

Three scoops 16

*Parfum: Vanilla, coffee, caramel, pistachio,
Chocolate, Strawberry, Raspberry, Lemon*

Supplement chocolate sauce or whipped cream 2



**OUR MAÎTRES D'HÔTEL WILL BE PLEASED TO TAKE IN CONSIDERATION
YOUR ALLERGIES AND FOOD RESTRICTIONS.**

ORIGIN OF MEATS AND FISHES

*BEEF, PORC VEAL: Switzerland and France / DUCK FOIE GRAS, DUCKLING:
France*

FISH: FAO 27

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