

Starter

Mixed Salad 	8.-
Green salad, carrot and beetroot mixture, Onion sprouts and homemade vinaigrette	
Foie gras medallions infused with blackcurrant wine	24.-
Pear chutney with mustard seeds	
Crispy oysters from Marennes-Oléron	22.-
Grilled leeks, candied lemon vinaigrette Kâmpôt pepper mousse	

Starter To share

Sea bream tartare, sesame, avocado and ponzu	36.-
Spring onion, lime, cilantro and toast	
Venison terrine with fresh fig	16.-
Butternut pancake and quince jelly with matured wine	
Malakoff with full-bodied Gruyère cheese (2 pieces) 	14.-
Pickles and vegetable saladine	
Malakoff with full-bodied Gruyère cheese (3 pieces) 	19.-
Pickles and vegetable saladine	



Maincourses

Monkfish at low temperature	43.-
Full-bodied veal jus, Hasselbach tuberous parsley Carrots in three textures (confit, salpicon and creamy) Crispy smoked bacon from Valais	
Grilled Beef Fillet Medallion	48.-
Sauce Grand Veneur Potato millefeuille with truffle notes Butternut cream and fresh seasonal vegetables	
Grilled fondant guinea fowl supreme on skin	38.-
Reduced, full-bodied, coffee-flavoured juice Vonnassienne pancake with butternut and fresh herbs Polenta au gratin with fresh vegetables	
Crispy sweetbreads with morels	45.-
Walnut and hazelnut granola, Jerusalem artichokes and roasted fingerling potatoes Jerusalem artichoke cream and fresh vegetables	
Vegetarian version 	34.-
Assortment of fresh vegetables, polenta au gratin with creamy Jerusalem artichoke and butternut vegetables	

TARTARE AND CEVICHE MENUS

With mixed salad as a starter



Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes*	46.-
Beef tartare with foie gras Local toasts and fries*	47.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	44.-
Thai Beef Tartare Shrimp chips* and local fries*	43.-
Beef tartare with basil Local toasts and fries*	41.-
Beef tartare in oil flavoured with white truffle Parmesan and arugula Local toasts and fries*	44.-
Traditional Beef Tartare Local toasts and fries*	41.-

CLASSIC MENUS

With salad as a starter

Swiss Burger with Three Cheeses Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and local fries*	33.-
Perch fillets Lemon beurre blanc and straw potatoes*	43.-
Frog legs with parsley Straw apples*	40.-

MENU Child 19.-

Hamburger - Local fries* or vegetables Or Perch fillets - Beurre blanc, straw potatoes* or vegetables Or Risotto of the moment

*1 scoop of ice cream or sorbet for dessert**

DESSERTS

Candied apples, caramel mousse with toast

Vanilla ice cream and broken French toast

14.-

Lemon cream in white chocolate shell

Praline, hazelnut crumble and verbena ice cream

14.-

Crème brûlée

Vanilla from Madagascar

12.-

Chocolate runny heart

Vanilla ice cream, whipped cream* and flaked almonds

14.-

Floating Islands

Custard and flaked almonds

13.-

Meringues with double cream*

12.-

Gourmet coffee

16.-

Parfait mocca arrosé*

12.-



ARTISANAL ICE CREAM CUPS

Alpine Ice*

Coffee time

Scoop of ice cream or sorbet with an espresso

7.-

Denmark

Vanilla ice cream, homemade chocolate sauce

14.-

Ice coffee

Coffee ice cream washed down with espresso

14.-

L'Actuelle

Vanilla, chocolate, salted butter caramel ice cream

14.-

Williamine

Pear and williamine sorbet

16.-

Valaisanne

Apricot and Apricot Sorbet

16.-

The Caribbean

Glace rhum raisin et Rhum Diplomatico

16.-

BOULES DE GLACE OU SORBET

Glaces Des Alpes*

Vanille, Café, Chocolat, Stracciatella, Caramel beurre salé, Pistache, Rhum-raisin

Abricot, Citron, Fruits rouges, Fruits des tropiques, Poire, verveine

La boule : 4.30.- Avec crème : 1.90.-

L'astérisque (*) signifie que le plat ne répond pas aux exigences du label Fait Maison

ORIGIN OF OUR PRODUCTS

Poland: "Mc Lean" perch fillets

Switzerland: Organic bread, beef, veal, egg

France: Oysters, duck, guinea fowl

North Atlantic: Monkfish, Sea bream

Austria : Roe Deer

Indonesia : Frogs

Dear customer,

On request, our employees will be happy to provide you with information about the ingredients in our dishes that may cause allergies or intolerances.

Votre restaurateur