

Gourmet menu

Thin tart of leeks and sea trout, chive sauce

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Rack of Lamb, Creamy Saffron Chickpea

Turnip and mashed potatoes,

Green curry juice

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Dessert of the day

Main course	CHF	42.00
Main course + dessert	CHF	50.00
Starter + main course	CHF	57.00
Three courses	CHF	65.00

Our favourites

Cream of pumpkin soup, mushrooms foam

Tastou with Parma ham CHF 12.00

Salad of Vaud sausage and lentils

starter CHF 19.00

main course CHF 29.00

This week's specials:

Deer steak with blackcurrant sauce

Red cabbage and spätzlis *main course* CHF 25.00

Service and VAT included

Ask about our lactose, gluten-free and vegetarian menus.

To start

Tartare of Loë perch fillets, Granny Smith apple Vanilla oil and smoked perch tartine		CHF	25.00
Frog's legs vol-au-vent and veal sweetbreads Wilted spinach and chanterelles, flavoured foam		CHF	25.00
Foie gras terrine with Espelette pepper Pear medley		CHF	25.00
Saddle of hare, foie gras & Valais bacon roulade Meaux mustard cream with autumn fruits		CHF	23.00
Pan-fried foie gras with chanterelles	<i>starter</i>	CHF	25.00
Grilled hazelnuts	<i>main</i>	CHF	35.00
Warm half lobster Braised celeriac and apple remoulade Polenta crisps Vinaigrette with seafood jus		CHF	25.00

From the sea

Roast monkfish and langoustine Variations on a cauliflower theme Potato roundels		CHF	43.00
"Entre terre et mer" Lightly seared scallops Potatoes cooked risotto style Valais bacon, carrot sauce		CHF	43.00
Cod Royale Sweet salt cod ravioles Wilted spinach stems Shredded celeriac		CHF	39.00
Pan-fried fillet of zander Pumpkin brunoise with chestnut shards Brussel sprouts Cream of red kuri squash		CHF	39.00

From the land

Hand-cut steak tartare (200 g), French fries CHF 39.00

Veal filet mignon

Baby leeks, potato and carrot medallions

Chanterelle fricassee

Veal jus with hazelnut oil CHF 49.00

Venison medallion, sauce grand veneur

"La Prairie" game accompaniment and spätzlis CHF 46.00

Beef burger

Pan-fried foie gras, potato galette

Ramekin of vegetables, onion confit

Morel sauce CHF 40.00

Châteaubriand with chanterelles (serves 2)

Autumn vegetable medley CHF 49.00

Gratin dauphinois *(per person)*

Venison fillet with blackcurrant sauce

"La Prairie" game accompaniment and spätzlis CHF 43.00

Stewed cheeks of suckling wild boar, "Grand-mère" accompaniment

Ramekin of vegetables and spätzlis CHF 39.00

Game accompaniment: apple, figs, red cabbage, chestnuts, pear, celeriac puree, brussels sprouts, quince and grapes.

Provenance of meat:

Beef, veal and pork: Switzerland Poultry: France and Switzerland

Game: Austria and New Zealand

Provenance of fish:

Perch: Switzerland Zander: Switzerland and The Netherlands

Cod, scallops, langoustine and monkfish: Pacific and Atlantic

Epicurean menu

CHF 90.00 per person

Pan-fried foie gras with chanterelles and toasted hazelnuts

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Tartare of Loë perch fillets
Flavoured with Granny Smith apple
Vanilla oil

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Roast monkfish and langoustine
Variations on a cauliflower theme

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Venison medallion, sauce grand veneur
Red cabbage, roast figs and spätzlis

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Fruit crumble
Salted caramel ice cream

Discovery Menu

CHF 75.00 per person

Saddle of hare and foie gras wrapped in Valais bacon
Meaux mustard cream and autumn fruits

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Cod "Royal"
Sweet brandade ravioles
Celeriac medley

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Venison fillets with blackcurrant sauce
Red cabbage, roast figs and spätzlis

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Mont Blanc, "La Terrasse" style

Service and VAT included

Business menu

CHF 48.00 per person

Foie gras terrine with Espelette pepper

Pear medley

Lightly seared scallops

Potatoes cooked risotto style with Valais bacon

Carrot sauce

Coffee with petit four

Lunchtimes, Monday to Friday

Excluding Passeport Gourmand / Tables Ouvertes

Menu of the day

CHF 26.00 per person

Green salad

Our dish of the day

Coffee

Lunchtimes, Monday to Friday

Excluding Passeport Gourmand / Tables Ouvertes

Children's menu

CHF 19.00 per person

Choice of beverage

Fillet of fish

or

Chicken supreme

Served with French fries and vegetables of the day

One scoop of ice cream

This menu is available to children aged 4 to 12 years

Free for children under 4

Service and VAT included

Cheeses

Platter of aged cheeses CHF 14.00

Desserts

Variations on a fig theme CHF 12.00
Pain d'épice and vanilla cream

Fruit compote, hazelnut crumble CHF 12.00
Salted caramel ice cream

Mont Blanc "La Terrasse" style CHF 12.00
(Chestnut cream, meringue,
double-cream ice cream and Chantilly cream)

Chocolate fondant CHF 12.00
Vanilla ice cream

Homemade tart of the day CHF 8.00

Vanilla crème brûlée CHF 11.00

Salted caramel flan CHF 8.00
Served with whipped cream

Oriental orange salad CHF 9.00

Coffee with petit four CHF 14.00
(A coffee or tea with a surprise mini-dessert)

Artisanal ice creams and sorbets CHF 3.50
(Vanilla, chocolate, mocha, caramel, strawberry,
(per scoop)

mango, passion fruit, lemon, apricot and raspberry)
Supplement for Chantilly cream CHF 1.50

Arrosée vaudoise CHF 12.00
Sorbet with brandy or a spirit of your choice