



## Menu

### To share

Pão de queijo x5  
brazilian rolls with Gruyere cheese and cassava flour

12.50

Arrancini trio x6  
chorizo and paprika, feta and basil, octopus and lemon

14.00

### Starter

Mixed leaves  
crunchy vegetables  
balsamic vinaigrette

10.00

Foie gras « crème brûlée »  
mustard seed pickles  
red onion jam

18.00

Red salmon gravlax  
beetroot caramel  
herb cream

18.00

Mushroom “feuilleté” puff pastry  
squash cream

20.00

### Children until 12 years old

Plate of fish or meat  
our team will inform you

*Price on request*

If you are prone to allergies or intolerances, the team will gladly inform you about the ingredients used in our dishes on request.

Prices shown are in Swiss francs with VAT included.



## Main course

Butternut creamy risotto  
parmesan cheese

30.00

Meunière perch fillets  
aioli sauce  
homemade chips and salad

38.00

Beef tartare Canadian-inspired  
homemade chips and salad

38.00

Braised beef confit  
creamy morel sauce  
parsnip mash

40.00

## Selection of our master cheese refiner

J-A Dufaux

Selection of matured cheeses, homemade jam and dry fruits

15.00

## Dessert

Artisanal sorbet or ice cream

4.50

Dessert of the day

9.00

Chestnut and speculoos tiramisu

12.00

Profiteroles  
vanilla ice cream and hot chocolate

14.00

Poached pear  
chocolate and mulled wine sauce  
speculoos crumble

14.00

If you are prone to allergies or intolerances, the team will gladly inform you about the ingredients used in our dishes on request.

Prices shown are in Swiss francs with VAT included.