



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

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

Squash creamy risotto
parmesan cheese

30.00

Meunière perch fillets
aïoli sauce
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

Coffee and amaretto tiramisu

12.00

Poached pear
chocolate and mulled wine sauce
speculoos crumble

14.00

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