

Winter Collection 2019

*For your special diets and intolerances,
please contact the service personnel.*

Just a slight breeze, starters

Smooth coconut milk & fresh coriander soup All vegetable Carribean-style fritters	V - GF	18.-
Rockefeller oysters <i>(6 pieces)</i> Parmesan foam, air-dried bacon from the Wallis & spinach	GF	24.-
Chaud froid of vitello tonnato, Creamed avocado with a hint of passion-fruit	GF	26.-
Homemade foie gras with a touch of liquorice Date bonbon & gingerbread		26.-
Pressed Scottish smoked salmon with vanilla & mascarpone Sweet-corn pancake & crispy chicory		26.-
Scallop sashimi Lemon jeli & Avruga caviar, salted butter crisp		25.-
King prawns Tempura style, sweet chili emulsion		22.-
Mixed salad Aromatic herbs & Sakura, homemade vinaigrette	V - GF	12.-

V = Vegetarian / **GF** = Gluten free

Origins: Oysters, foie gras, France / Salmon, Scotland / Scallop, Norway / Veal, Hollande / Gambas, Vietnam

Price in CHF, all taxes included

From land & sea, main courses

Scallops		42.-
Braised scallops, Martini-flavoured broth, celeriac & artichoke		
Fillets of sole in seaweed crust		46.-
Poached in a thai curry-flavoured shallot & white wine broth, shellfish & Dubarry		
Fillets of perch	GF	42.-
With turmeric & fresh herbs, meunière accompaniment, Anna potatoes & dried bacon		
Fillet of turbot	GF	44.-
Yuzu sabayon, Riso, artichoke emulsion & William pear		
Pork cheek braised in sangria	GF	38.-
Truffle & smoked potato, grilled leeks with nutmeg		
Veal cutlet for 2 people		58.- per pers.
Roasted, with Foyot sauce reduction, French beans au gratin, onion tatin		
Slowly-cooked breast fillet of chicken	GF	39.-
Horseradish sauerkraut & stewed winter vegetables		
Beef tenderloin, matured on the bone, Porto sauce	GF	54.-
Roasted « au sautoir », potatoes Pont-Neuf, de-boned marrow au gratin, vegetables served in a small pot		
Beef tenderloin tartar	150 gr.	38.-
Mama Wong-style, large country-style French fries & fresh salad	250 gr.	46.-

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Origins : Sole, beef, France / Pork, Poultry, Beef, Switzerland / Scallops, Norway / Perch, Estonia or Poland / Turbot, Spain
Price in CHF, all taxes included

Pure vegetarian

MAIN COURSES

Riso, artichoke emulsion & William pear

Reggiano parmesan shavings

V - GF 26.-

Artichoke & celeriac

Served in a pot, with truffle

V - GF 26.-

FOR « TOMORROW'S GOURMETS »

We are happy to give your children the opportunity to discover the secrets & diversity of our cuisine! They can have a choice of any starter and any main course from our menu for the « magical » price of CHF 25.- or they can chose one main course for CHF 15.- (half portion). For children up to 12 years old, accompanied, excluding drinks.

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Shellfish just a short season...

STARTERS

Scallops service in their shell	28.-
Leek & christophine, gratinated in champagne	
N°3 Marenne oysters from Oléron <i>(6 pieces)</i>	24.-
Shallot foam & seaweed-butter mille-feuille	

MAIN COURSES

Small shellfish & seafood	GF	29.-
Arabica-flavoured risotto and sweet-corn smooth soup		
Mussels	GF	24.-
Stewed in a white-wine cream sauce, citrus fruit & tumeric, large country-style French fries		

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Origins: Scallops, Norway / Oyster, Small Shellfish, Seafood, Mussels, France
Price in CHF, all taxes included

And to end.... on a sweet note

Cheeses ripened in the cellars of the renowned specialist Sterchi 18.-

Coconut **V** 18.-
In a variety of textures, citronnella & mint

Chocolate **V** 18.-
Chocolate fondant, blood orange & kalamansi sorbet

Apple **V - GF** 16.-
Hot Boskoop lasagne, tarragon-flavoured Granny Smith sorbet
& cider caramel

Banana **V** 16.-
Pressed ginger-flavoured banana, passion fruit &
milk-chocolate ice cream

Le litchi **V - GF** 17.-
Shredded on crème brûlée, fresh-flavoured hibiscus & peanut caramel

Ice creams

Our traditionally made ice creams & sorbets, produced by a small-scale French company, contain no added flavours or colouring agents

Coupe Danmark (vanilla ice cream, whipped cream, hot melted chocolate)	14.-
Café glacé (espresso coffee ice-cream with croquant shards, coffee sauce, whipped cream)	14.-
Sorbets & fresh fruit palette	15.-

Ice cream:

Coffee
Plain yogurt
Dark Chocolat
Salted butterscotch
Vanilla
Black sesame
Ginger
Green tea
Pistachio

Sorbets:

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Coconut milk
Litchi
Banana

3.- per scoop / Additional cream 2.- / Additional chocolate sauce 2.-

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