

Summer Collection 2019

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

Just a slight breeze, starters

1dl glass

Thyme-flavoured tangy crisp "Cœur de bœuf" tomato, pequillos & fresh goat's cheese <i>Côte de Provence, Domaine Gassier (F)</i>	V	16.-
	8.-	
Smoked trout carpaccio Cucumber & wasabi emulsion <i>Fleur de Lotus, (Pinot Blanc, Gewürtzraminer, Muscat) Domaine Josmeyer, Alsace (F)</i>		22.-
	9.-	
«Pot» of homemade foie gras with apricot liqueur Bergeron jam chutney <i>Chardonnay « Vieilles Vignes », Domaine Grisoni (CH)</i>		24.-
	9.-	
Lightly-salted bass sashimi Lomo, olives & hispanic aspic <i>Crozes-Hermitages Blanc, Domaine Jaboulet, Vallée du Rhône (F)</i>		25.-
	10.-	
Crab-filled tomatoes Passion-fruit seeds, rocket salad & sorrel <i>Pouilly-Fumé, Domaine Bouchot Regain, Vallée de la Loire (F)</i>		21.-
	12.-	
Melon pearls & San Daniele ham Sweet wine & honey emulsion Vegetarian version, without ham <i>Primitivo Salento IGT « Torcicoda » Tormaresca (I)</i>	V	20.-
	9.-	17.-
King prawns Tempura-style, sweet chili emulsion <i>Cuvée Lake Side, CEil de perdrix, Neuchâtel (CH)</i>		22.-
	8.-	
Mixed salad Garden herbs & Sakura, homemade vinaigrette <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	V - GF	12.-
	8.-	

V = Vegetarian / GF = Gluten free

Countries of origin: Trout – Norway / Foie gras - France / Bass - France / Crab - Vietnam / San Daniele ham - Italy

King Prawns - Vietnam / Lomo - Spain

Price in CHF, all taxes included

Main courses

From the sea

1dl glass

Back of bass, steamed over fennel-wood Fennel & mango purée, coconut emulsion <i>Pouilly-Fumé, Domaine Bouchot Regain</i> <i>Vallée de la Loire (F)</i>	42.-
Pink gilt-head bream steak “rosso” Pearl barley & cuttlefish ink <i>Chablis «La Sereine» La Chablisienne, Bourgogne (F)</i>	44.-
King prawns & squid churrasco Chimichurri sauce & fresh-flavoured semolina <i>Mosaïque (Gamaret-Garanoir-Pinot Noir)</i> <i>Château d’Auvernier (CH)</i>	40.-
Tempura-style fillets of perch with lemon & coriander Potato & daikon radish foam, steamed bok choy <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	42.-

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Countries of origin: Bass, Bream - France / King Prawns - Vietnam / Perch - Europe

Price in CHF, all taxes included

Main courses

From the land

	1dl glass	
Chateaubriand beef matured on the bone (for 2 people) Peppercorn sauce, large French fries & fresh salad Vacqueyras (Grenache-Syrah-Mourvèdre) Domaine La Bastide Saint Vincent (F)		50.- (per person)
	10.-	
Grenadines of veal Orloff (slowly cooked) Romanesco pulp & caramelized spring onions Cuvée Lake Side , Pinot Noir, Neuchâtel (CH)		48.-
	8.-	
Beef tenderloin matured on the bone and slightly smoked Crispy marrow, smoked potatoes & summer truffle Corbière Tradition , Domaine Château Bel Evêque Languedoc Roussillon (F)	200 gr	55.-
	8.-	
Breast fillet of chicken in tomato caramel Lomo, vanilla risotto & asparagus Malbec , Domaine La Grillette (CH)	GF	38.-
	14.-	
Beef tenderloin tartar Mama Wong style Large country-style French fries & fresh salad bowl Cuvée Lake Side , Pinot Noir, Neuchâtel (CH)	150 gr 250 gr	38.- 46.-
	8.-	

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Countries of origin : Beef tenderloin & beef matured on the bone : Boucherie Molard, Geneva, Switzerland

Beef, Veal – Switzerland & France / Chicken – Switzerland / Lomo - Spain

Price in CHF, all taxes included

Pure vegetarian

1dl glass

MAIN COURSES

Pearl barley risotto

Fennel pulp & roasted mango cream

Chardonnay Barrique

Château d'Auvernier (CH)

V 22.-

12.-

Vegetable churrasco

Chimichurri sauce

Mosaïque (*Gamaret-Garanoir-Pinot Noir*)

Château d'Auvernier (CH)

V - GF 24.-

11.-

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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Price in CHF, all taxes included

Pure freshness ...just a short season

1dl glass

STARTERS

Cos lettuce & crayfish

Avocado & citrus-flavoured double cream

Vegetarian version, without crayfish

Pouilly-Fumé, *Domaine Bouchot Regain, Vallée de la Loire (F)*

GF 21.-

V - GF 16.-

12.-

Tomato acquarello

Declination of ricotta, stracchino & mozzarella

Côte de Provence, *Domaine Gassier (F)*

V 18.-

8.-

MAIN COURSES

Gourmet open sandwich & San Daniele ham

Baby gem salad, pickles & tomato butter

Primitivo Salento IGT «Torcicoda» *Tormaresca (I)*

26.-

9.-

Lebanese tabouleh

Just seared white tuna & houmous

Chablis «La Sereine» *La Chablisienne, Bourgogne (F)*

28.-

11.-

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Countries of origin: Crayfish – Spain / San Daniele ham - Italy / Tuna - Indonesia

Price in CHF, all taxes included

And to end, on a sweet note...

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

Roasted apricot

Star anise, aniseed-flavoured cream

Absinthe, *Domaine Larusée (CH)*

2cl glass

V

16.-

11.-

Chocolate

Chocolate fondant & variations on a cherry theme

Maury (sucré) *Domaine Coume Du Roy (F)*

1dl glass

V

18.-

6.-

Peach melba

Thyme & raspberry coulis

Champagne *Laurent-Perrier brut (F)*

V

16.-

18.-

Strawberry

Arlette, verbena & iced hibiscus

Champagne *Laurent-Perrier rosé (F)*

V

17.-

22.-

Cocoa

Teardrop, mango & Sichuan pepper

Francs Côtes de Bordeaux AOC (*Liquoreux*)

Château Cru Godard (F)

V

18.-

10.-

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Ice creams

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

Coupe Danemark (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
Lychee
Banana

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

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