

Winter Collection 2020

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

Starters

Just a slight breeze

	Glass 1dl	
Silky-smooth Dubarry soup Scottish salmon, crispy bread		18.-
Vegetarian version		V 16.-
<i>Chablis, Joseph Drouhin, Bourgogne (F)</i>	12.-	
Tempura-style oysters Apple sauce & Avruga caviar		24.-
<i>Chevemy Delaille, Vallée de la Loire (F)</i>	11.-	
Grilled foie gras in caramelized maple syrup Sauerkraut & air-dried bacon crumble		26.-
<i>Pinot gris Barrique, Château d'Auvernier (CH)</i>	12.-	
Creamy coconut-lemongrass soup Snow crab meat & avocado		26.-
Vegetarian version without crab		V 21.-
<i>Pouilly-Fumé, Domaine Bouchot Regain, Vallée de la Loire (F)</i>	12.-	
Black cod in a green crust Lemon pickles, edamame & spring onion		28.-
<i>Riesling, Wolfberger, Alsace (F)</i>	10.-	
King prawns Tempura-style, sweet-chili emulsion		22.-
<i>Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)</i>	8.-	
Mixed salad Aromatic herbs, Sakura, homemade vinaigrette		V - GF 14.-
<i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	8.-	

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

Countries of origin: Salmon – Scotland / Oysters, Foie gras – France / Crab – Canada / Black cod – US / King Prawns – Thailand

Price in CHF, all taxes included

To share for two...

... as starter

Glass 1dl

Surf

King prawns, just-seared black cod and Scottish smoked salmon

Sancerre Roland Tissier, Vallée de la Loire (F)

11.-

18.- 1 person

Turf

In-house special foie gras, pâté in a pastry crust and beef tartar

Saint-Joseph «L'Instinct», Domaine Jolivet, Vallée du Rhône (F)

14.-

16.- 1 person

Vegetarian

Falafel, gyosas and creamy Dubarry cauliflower soup

Chablis, Joseph Drouhin, Bourgogne (F)

12.-

V 15.- 1 person

... as main course

Lobster thermidor

Riso & cream of shellfish emulsion

Chardonnay Barrique, Château d'Auvernier (CH)

12.-

56.- 1 person

Young cockerel smoked over hay

Truffle-flavoured potato mash & roasted fruits

Vacqueyras (Grenache-Syrah-Mourvèdre),

Domaine La Bastide Saint Vincent (F)

10.-

41.- 1 person

Beef tenderloin tartar served on ice 150gr per person

Large country-style French fries & fresh salad bowl

Galotta, Domaine La Grillette (CH)

12.-

38.- 1 person

V = Vegetarian / GF = Gluten free

Countries of origin: King Prawns – Thailand / Black cod – US / Salmon – Scotland / Foie gras – France

Pâté, Beef tartar, Cockerel – Switzerland / Lobster – Canada

Price in CHF, all taxes included

Main courses

From land & sea

Glass 1 dl

Skate-wing fritters		40.-
Nashi Mikado slivers & buckwheat noodle soup		
<i>Riesling, Wolfberger, Alsace (F)</i>	10.-	
Steamed pollack back	GF	44.-
Fresh herbs, citrus emulsion & rat-potato ragout		
<i>Chardonnay Langhe, Beni di Batasiolo, Piémont (IT)</i>	9.-	
Pan-fried fillets of perch	GF	42.-
Agria-potato & sweet-corn roesti, New Zealand spinach & peanut sauce		
<i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	8.-	
Preserved shoulder of lamb (7 hours) caramelized in honey		38.-
Crushed-wheat, vegetable & fruit tajine		
<i>Campofiorin Masi Agricola, Vénétie (IT)</i>	9.-	
Pan-sautéed beef tenderloin matured on the bone, red Martini reduction		55.-
Meaux mustard, thin potato pancake & smoked leeks		
<i>Pic Saint Loup, Domaine de Mortières, Occitanie (F)</i>	10.-	
Half oven-roasted young cockerel	GF	42.-
Truffle-flavoured potato mash & roasted fruits		
<i>Vacqueyras (Grenache-Syrah-Mourvèdre), Domaine La Bastide Saint Vincent (F)</i>	10.-	
Beef tenderloin tartar, Mama Wong style	150 gr	38.-
Large country-style French fries, fresh salad bowl	250 gr	46.-
<i>Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)</i>	8.-	

V = Vegetarian / GF = Gluten free

Countries of origin: Skate wing, Pollack, Perch, Beef – EU / Lamb – France

Cockerel – Switzerland / Beef tartar – Switzerland

Price in CHF, all taxes included

Pure vegetarian

Glass 1dl

MAIN COURSES

Oven-grilled, truffle-flavoured potato mash

Roasted orchard fruits

Les Gravières Cabernet Franc, Vallée de la Loire (F)

V - GF 34.-

10.-

Buckwheat & smoked tofu broth

Nashi Mikado slivers & fresh coriander

Chardonnay Langhe, Beni di Batasiolo, Piémont (IT)

V - GF 30.-

9.-

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 choose 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

Bistrot dishes, Just for a short time...

STARTERS

Pressed oxtail with foie gras

French toast with orchard fruit

Pinot gris Barrique, Château Auvernier (CH)

Glass 1dl

25.-

12.-

Gravlax salmon served on a board

Bread fingers & seasoning

Sancerre, Roland Tissier, Vallée de la Loire (F)

24.-

11.-

MAIN COURSES

Veal shank in white sauce & vanilla-parmesan meringue

Mashed Amandine potato-pear

*Crozes-Hermitages Blanc (Marsanne),
Domaine Jaboulet, Vallée du Rhône (F)*

42.-

10.-

Salt cod brandade, caramelized red curry-flavoured sweet potatoes

"Gruyère caramel" cheese au gratin & fresh salad

*Mosaïque (Gamaret-Garanoir-Pinot Noir)
Château d'Auvernier (CH)*

32.-

11.-

DESSERTS

The "Paris-Brest"

Mini praline-cream filled choux-pastries, praline crisp

Champagne Laurent-Perrier brut (F)

V

14.-

18.-

Lemon meringue tart

Revisited, with caramelized meringue

Limoncello

V

12.-

6.-

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Countries of origin: Beef – Switzerland / Foie gras – France / Salmon – Scotland / Veal – Holland / Cod – Norway

Price in CHF, all taxes included

And to end, on a sweet note...

Cheeses ripened in the cellars of the renowned specialist Sterchi 16.-

Glass 1dl

Tangerine

Tangerine zest cream, plain yoghurt & argan-oil

Frans Côte de Bordeaux AOC (*Liquoreux*), *Château Cru Godard (F)* 10.- **V** 16.-

Chocolate

Chocolate soufflé with a touch of blood-orange

Maury (*sucré*) *Domaine Coume Du Roy (F)* 6.- **V** 18.-

Nougat & beetroot

Neuchâtel pine-tree honey with a touch of "red beetroot"

Champagne *Laurent-Perrier Blanc de Blancs (F)* 22.- **V** 16.-

TO SHARE ... OR MAYBE NOT

Chestnut

Mont Blanc chestnut cream dessert, Bailey's ice-cream

Bailey's 9.- **V** 18.- 1 person
28.- 2 pers. to share

Passion fruit

Lemongrass & black-sesame flavoured log cake

Champagne *Laurent-Perrier rosé (F)* 22.- **V** 16.- 1 person
26.- 2 pers. to share

Ice creams / Sorbets

*Our ice creams & sorbets are made by a French artisan company
and are manufactured without artificial flavours or colouring*

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
Black chocolate
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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