

Autumn Collection 2021

*For any special diets and intolerances,
please consult the service staff.*

Starters

Just a slight breeze

	Glass 1dl	
Quinoa tabouleh Lemon jelly, coriander, green apple, mango, cucumber, fried garlic Sauvignon blanc , <i>Domaine Keller (CH)</i>	9.-	16.-  
The perfect 63°C egg Creamed potatoes with alpine Gruyère cheese, onion compote with bacon & bruschetta <i>Mosaïque</i> , (Gamaret-Garanoir-Pinot Noir), <i>Château d'Auvernier (CH)</i>	11.-	21.-
Beetroot-marinated Norwegian salmon Ricotta, dill granita, crystallized lemon & cucumber Sancerre « <i>Les Grandmountains</i> », <i>Domaine Laporte</i> , <i>Valée de la Loire (F)</i>	11.-	24.-
Foie gras terrine Smoked eel, sweet & sour Williams pear, almond & grapefruit jelly Pinot gris Barrique , <i>Château d'Auvernier (CH)</i>	11.-	25.-
Tempura-style King prawns Sweet chili emulsion Cuvée Lake Side , <i>Œil de perdrix</i> , <i>Neuchâtel (CH)</i>	8.-	22.- 
Mixed salad Aromatic herbs & Sakura, homemade vinaigrette Cuvée Lake Side , <i>Chasselas</i> , <i>Neuchâtel (CH)</i>	8.-	14.-  

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free

Origin of products: Bacon – Switzerland / Salmon – Norway / Foie gras – France / Eel – Germany / King prawns – Vietnam

Prices in CHF, all taxes included

Main courses

From land & sea

Glass 1dl

Alaskan cod cooked with Masala		48.-	
Roasted cauliflower, raisins, Macadamia nuts, Romesco sauce			
Pinot Noir Barrique « Signature », Bouvet-Jablor, Auvernier (CH)		12.-	
Char		42.-	
Variations on a celeriac theme, coconut & kiwi			
Chardonnay , Domaine Saint Sébaste (CH)		9.-	
Meunière-style curried fillets of perch		42.-	
Potato crisps, puréed olives & seafood sauce			
Cuvée Lake Side, Chasselas , Neuchâtel (CH)		8.-	
Beef tenderloin		55.-	
Polenta French fries, pickled carrots, mustard-seed sauce			
Le Volte IGT Toscana , Tenuta Dell'Omellaia (IT)		13.-	
Breast-fillet of chicken with mixed seeds		40.-	
Miso-glazed aubergine, amber-yellow wine sauce & green grapes			
Pic Saint Loup « La Gueule de Loup », Le chemin des rêves (F)		9.-	
Mama Wong-style beef tenderloin tartar	150 gr	38.-	
Large country-style French fries & fresh salad bowl	250 gr	46.-	
Cuvée Lake Side, Pinot Noir , Neuchâtel (CH)		8.-	
Medallion of strip-loin venison		51.-	
Roasted red cabbage, wild cranberry compote, pumpkin with candied orange, strong cocoa-flavoured gravy			
Malbec , Domaine La Grillette (CH)		14.-	

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free

Origin of products: Cod – USA / Char – Switzerland / Perch – Poland / Beef – Switzerland / Poultry – France / Venison – Germany
Prices in CHF, all taxes included

Main courses

Pure vegetarian

Glass 1dl

Miso-glazed aubergine

Ponzu-flavoured frothy onion broth & green grapes

St Nicolas de Bourgueil, «Le Clos des Quarterons»

Domaine Les Gravières, Vallée de la Loire (F)

25.-



9.-

Fresh mushroom risotto

Cepe mushroom cappuccino, crispy papadum & fresh salad

Gigondas, La Ferme Du Mont, Vallée du Rhône (F)

37.-



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 choose one main course for CHF 15.- (half portion).

For children up to 12 years old, accompanied, excluding drinks.

And to end, on a sweet note...

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

Mango

Thin cashew-nut tuile, coconut espuma, rooibos sorbet

Champagne Laurent-Perrier rosé (F)

Glass 1dl

18.- 

22.-

Chocolate

Passion fruit chocolate fondant & Timut-pepper ice cream

Maury (sucré), Domaine Coume du Roy (F)

18.- 

11.-

Coffee-flavoured iced mousse

Thin chocolate layer, hazelnuts, Baileys cream

Espresso Martini

17.- 

14.-

Like a Mont-Blanc

Candied-chestnut cream, blackcurrant sorbet, meringue

Champagne Laurent-Perrier brut (F)

15.-  

18.-

Belle-Hélène pear re-make

Upside-down milk-chocolate tart, Williamine sorbet

Williamine Sour

16.- 

14.-

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
Coconut milk

Sorbets

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Lychee
Mango

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

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Prices in CHF, all taxes included