

# Winter Collection 2022

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

# Starters

## Just a slight breeze

Glass 1dl

### Velvety broccoli soup

Smoked Provolone Kromesky fritters, preserved egg yolk & green apple  
*Cuvée Lake Side, Chasselas, Neuchâtel (CH)*

22.-   
8.-

### Leek makis

Chickpea bavarois, buckwheat blinis & ginger-flavoured vinaigrette  
*Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)*

19.-   
8.-


### Tofu style scallops

Jerusalem artichoke emulsion with truffle oil, shimeiji mushrooms & kale  
*Sauvignon blanc, Domaine Keller (CH)*

28.-  
9.-

### Flambéed fillet of salmon and Brittany oyster

Horseradish panna cotta, cucumber ribbons  
*Sancerre «Les Grandmountains», Domaine Laporte, Valée de la Loire (F)*

27.-   
11.-

### Foie gras terrine

Smoked eel, sweet & sour Williams pear,  
almond & grapefruit jelly  
*Pinot gris Barrique, Château d'Auvernier (CH)*

25.-  
11.-

### Asian style beef tenderloin tartare 75 gr

Avocado, ginger, ponzu, quince jelly & palm heart  
*Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)*

20.-  
8.-

### Tempura-style King prawns

Sweet chili emulsion  
*Cuvée Lake Side, Œil de perdrix, Neuchâtel (CH)*

22.-   
8.-

### Mixed salad

Aromatic herbs & Sakura, homemade vinaigrette  
*Cuvée Lake Side, Chasselas, Neuchâtel (CH)*

14.-    
8.-

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

Origin of products: Scallops – USA / Salmon – Scotland / Foie gras – France / Oyster – France / Eel – Germany / King prawns – Vietnam  
Prices in CHF, all taxes included

# Main courses

## From land & sea

	Glass 1dl	
<b>Monkfish &amp; citrus fruit</b> Caramelized persimmon, celeriac, tofu & sauerkraut sauce <i>Cuvée Lake Side, Pinot Noir, Neuchâtel (CH)</i>	49.-	
<b>Fillet of Bass</b> Roasted Jerusalem artichoke, smoked haddock cream sauce, chive pesto, dried fruit & pine nuts <i>Sauvignon blanc, Domaine Keller (CH)</i>	41.-	
<b>Meunière-style fillets of perch</b> Kimchi-flavoured rice fritters, grilled avocado & white butter sauce with fish roe <i>Cuvée Lake Side, Chasselas, Neuchâtel (CH)</i>	42.-	
<b>Beef tenderloin</b> Fontina agnolotti, chestnuts & truffle-flavoured emulsion <i>Malbec, Domaine La Grillette (CH)</i>	55.-	
<b>Truffle-flavoured breast fillet of chicken</b> Velvety watercress sauce, onion crème brûlée & panicaut pleurote mushrooms <i>Galotta, Domaine La Grillette (CH)</i>	42.-	
<b>Asian style beef tenderloin tartare</b> 200 gr Avocado, ginger, ponzu, quince jelly & palm heart <i>Pinot Noir Barrique « Signature », Domaine Bouvet-Jabloir, Auvernier (CH)</i>	42.-	
<b>Lamb medallion</b> Smoked piquillo-pepper sauce, citrus-flavoured green cabbage & sweet potatoes <i>Le Volte Dell'Ornellaia, Ornellaia (I)</i>	48.-	

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

Origin of products: Monkfish – France / Bass – Spain / Perch – Poland / Beef – Switzerland / Poultry – France / Lamb – Australia  
Prices in CHF, all taxes included

# Main courses

## Pure vegetarian

Glass 1dl

### Roasted Jerusalem artichoke

Smoked Gruyère cream, chive pesto,  
dried fruit & pine nuts

*Pinot gris Barrique, Château d'Auvernier (CH)*

25.-



11.-

### Pumpkin tart

Chestnuts, green apples, coconut & green curry

*St Nicolas de Bourgueil «Clos des Quarterons»,  
Domaine Les Gravières, Vallée de la Loire (F)*

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 chose 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.-

*Glass 1dl*

### Tangerine

Assorted crunchy & soft textures, fresh cream cheese

**Champagne Laurent-Perrier rosé (F)**

22.-

16.- 

### Chocolate fondant

Candied ginger soft centre, Malibu-coconut ice-cream  
& white chocolate

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

11.-

18.- 

### Granny Smith apple

Crispy speculos, apple cream, winter spices & Manzana

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

11.-

17.- 

### Like a Mont-Blanc

Candied-chestnut cream, blackcurrant sorbet, meringue

**Champagne Laurent-Perrier brut (F)**

18.-

15.-  

### Belle-Hélène pear re-make

Upside-down milk-chocolate tart, Williamine sorbet

**Williamine Sour**

14.-

16.- 

# Ice creams / Sorbets

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

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

 = Signature dish /  = Vegetarian /  = Vegan /  = Gluten free  
Prices in CHF, all taxes included