

Menu - August-September 2025

If you have any food allergies or intolerances, please inform our team - Service & VAT 8.1% included.

Origins: Fish, beef, and veal - Switzerland. Chicken - France.

Starters

Seasonal salad, summer vegetable pickles and seeds

9 CHF

Whitefish carpaccio with calamansi, cucumber & peanut praline

22 CHF

Free-range pork pâté en croûte, apricot and mustard seeds

24 CHF

Watermelon & tomato gazpacho, basil and lime

23 CHF

Malakoffs - Gold Medal winners (two pieces), salad and vegetable pickles

22 CHF

Main Courses

Crispy tart, eggplant caviar, fresh goat cheese and crunchy summer garden vegetables

39 CHF

Seared Grisons salmon fillet, yellow curry, coconut and pearl barley with grilled vegetables

44 CHF

Guinea fowl supreme with raspberries, petit pois medley and cipollotto onions

44 CHF

Beef tagliata from Mr. Minder, Sbrinz AOP shavings, chimichurri sauce,

Amandine potato chips with herbs

45 CHF

Desserts

Duo of regional cheeses

14 CHF

Floating island with coffee roasted over Jorat wood by Émilie, "La Dame du Café"

13 CHF

Poached roasted apricots with almonds, mirabelle plum sorbet

15 CHF

Pistachio panna cotta and fresh strawberries

15 CHF

Ice creams and sorbets

Flavors: Vanilla, hazelnut, coffee, mint chocolate, black sesame, double cream, rum-raisin

Sorbets: Lemon, raspberry, Valais apricot, chocolate

4.70 CHF per scoop