



Menu – English Version

If you have any food allergies or intolerances, please speak to our team – Service & VAT 8.1% included.

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

Starters

Seasonal salad, winter vegetable pickles and seeds – 9 CHF

Snails (12 pieces) with Burgundian parsley butter, golden croutons – 28 CHF

“Richelieu” pâté en croûte, pork and foie gras, clementine condiment – 26 CHF

Œufs en meurette, Clos de Vougeot world champion recipe (Vegetarian option available on request) – 24 CHF

Gold-medal Malakoff, salad and vegetable pickles (two pieces) – 22 CHF

Main Courses

Braised endives with orange, Jerusalem artichoke cream and organic hazelnut crumble – 39 CHF

Koulibiak of Swiss organic salmon & trout, curry sauce – 47 CHF

Stuffed cabbage with farm pork and foie gras center, reduced jus and mashed potato – 47 CHF

Veal rump, mushroom–mustard cream and vegetable millefeuille – 48 CHF

Desserts

Duo of local cheeses – 14 CHF

Arctic Orange with Grand Marnier – 15 CHF

Pear Baba (Vanilla syrup or Williamine) – 15 CHF

Two-chocolate praline crisp – 15 CHF

Ice creams and sorbets (Vanilla, hazelnut, coffee, black sesame, double cream, rum-raisin; Lemon, raspberry, apricot from Valais, chocolate) – 4.80 CHF per scoop