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LE LION D'OR

STRATERS

Brown mushroom tartlet, buckwheat crisp and fir bud emulsion	24.-
Thin artichoke and blue lobster ravioli, barigoule garnish, lemongrass bisque	46.-
Scottish salmon tataki with Asian flavours, fresh coriander and wasabi sesame	24.-
Scallop carpaccio with Timut pepper, candied kumquat, broccoli and lemon caviar	34.-
Soufflé tart with Lake Geneva perch and smoked pike roe	44.-
Soft-boiled egg, breaded and fried, mushroom velouté	25.-
Frog legs, creamy watercress, parsnips and tart pear	27.-

Caviar 30gr / 50gr / 125gr / 250gr / 500gr maison Petrossian ou Casparian

Blinis, dill cream, potatoes, devilled eggs

(prices on request)

MAIN COURSES

Fishes

Pikeperch from Lake Maggiore, Geneva sauce, crispy potatoes and tender young vegetables	54.-
Cod steak, beans with juice and smoked garlic cream from Arleux	42.-
Sea bass steak flavoured with lemon leaves, parsley butter gnocchi, stracciatella from Puglia	68.-
Normandy scallops, black truffle and pecorino risotto, marinière foam	66.-
Blue lobster roasted with Sichuan pepper, creamy bisque and macaroni gratin with aged Gruyère cheese	79.-

Meets

Roasted chicken supreme, creamy fregola sarda with tarragon, cancoillotte cheese with smoked garlic oil	44.-
Roasted Swiss veal steak with sage butter, Jackson apples and morel mushrooms in parsley sauce	69.-
Confit lamb, creamy coconut beans, young carrots glazed with Imperator curry and Pau condiment	64.-
Veal sweetbreads fricassée, roasted mushrooms and Albufera sauce	72.-
Confit beef, mild curry carrots, saladine and port sauce	48.-
Beef Wellington, morel sauce with Gruyère double cream and vegetable boulangère	82.-

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LE LION D'OR

DESSERTS

Cheeses from our mountains and elsewhere by Bruand 18.-

Fresh apple Tatin-style, Madagascan vanilla ice cream 14.-

Valrhona chocolate with autumn spices, crispy feuillantine and chocolate sauce 16.-

Tahitian vanilla millefeuille, chestnut cream 16.-

Clementine, yoghurt cream, Breton shortbread and combawa marmalade 16.-

Rum baba, Gruyère double cream, mild spice syrup 14.-

Traditional vanilla profiteroles with chocolate sauce 12.-

The current assortment of petits fours for 6 people 44.-

