

LÉMANIC HORIZONS MENU

CHEF LEO BESNARD AND HIS TEAM ARE DELIGHTED TO PRESENT A GASTRONOMIC MENU
INSPIRED BY THE TREASURES OF OUR LAKES AND MOUNTAINS

Four course menu 162.-/ pers.
Five course menu 210.-/ pers.

Food and wine pairing available upon request
Jeremy, our Head Sommelier, will be delighted to assist you

AMUSE BOUCHE

CONFIT YENS ENDIVE WITH CINNAMON LEAF

Orchard jelly from Meinier "cider, apple, candied citrus", delicate slice of smoked haddock

PUFF PASTRY PIE WITH SMOKED PIKE EGGS

& and perches from the Léman Lake

SWISS TROUT CONFIT

Delicate cauliflower risotto with kaffir lime
"Grand vin" de la Vigne Blanche emulsion

OR

SWISS VEAL SWEETBREADS

Roasted Jerusalem artichokes, sweet onions
Madagascar vanilla

CHOCOLATE MILLE-FEUILLE WITH SWISS ALPINE MILK

Praline with molten center, walnut-flavored ice cream

MIGNARDISES

STARTERS

SMOKED CRAPAUDINE BEETROOT WITH JAPANESE CHERRY WOOD 28.-
Ponzu sauce, parsley oil, and sweet and sour physalis

CONFIT YENS ENDIVE WITH CINNAMON LEAF 32.-
Orchard jelly from Meinier "cider, apple, candied citrus", delicate slice of smoked haddock

PAN-SEARED FOIE GRAS, ASIAN-FLAVORED CONSOMMÉ 46.-
Duck ravioli, kombu seaweed with roasted sesame seeds

CARPACCIO OF ABURI SCALLOPS FROM THE SEINE BAY 43.-
Nasturtium and ginger coconut milk, creamy avocado, peanut crunch

BLUE LOBSTER STEW 74.-
Cep mushrooms from our forests with parsley, bellota ham and fresh Figs

DAURENKI CAVIAR FROM PETROSSIAN 98.-
Lightly lemon-infused ratte potatoes, Vonnassian crêpes

FISHES MEATS

ROASTED SCALLOPS 64.-
"Aleandri" Pasta with light truffle cream
young chard, homemade black garlic

SWISS TROUT CONFIT 52.-
Delicate cauliflower risotto with kaffir lime
"Grand vin" de la Vigne Blanche emulsion

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-
Grenobloise-style condiment, young vegetables
home made mashed potatoes

SWISS VEAL SWEETBREADS 72.-
Roasted Jerusalem artichokes, sweet onions
Madagascar vanilla

CANDELE PASTA STUFFED WITH SWISS OXTAI 48.-
Pecorino, crunchy celery
chestnut and mustard condiment

SADDLE OF VENISON FLAVOURED WITH SAGE 62.-
Mushrooms and pumpkin
coated in Ethiopian coffee crust

FOR 2 PEOPLE TO SHARE

ATLANTIC SEA BASS IN A SEA SALT CRUST
Seasonal vegetables casserole
potatoes mousseline and white butter sauce
79.-/PERS

DUCK AND FOIE GRAS PIE
Candied quince, black cumin, young sprouts
Jackson potatoes
48.- / par pers

SELECTION OF ARTISANAL CHEESE FROM MR BRUAND 18.-
TRUFFLED MONT-D'OR, SERVED WARM WITH A HINT OF FLEUR DE SEL 24.-

DESSERTS

CHOCOLATE MILLE-FEUILLE WITH SWISS ALPINE MILK 19.-
Praline with molten center, walnut-flavored ice cream

BEAUTIFUL PURPLE FIG 19.-
Fig leaf cream, honey crisp

PINEAPPLE FANTASY INFUSED WITH VERBENA 26.-
Passionfruit soufflé, crispy tartlet

To order at the beginning of your meal
THE FAMOUS FLAMBÉED CRÊPE SUZETTE 26.-

IN CASE OF ALLERGY OR FOOD RESTRICTIONS, PLEASE CONTACT OUR STAFF WHO WILL GLADLY INFORM YOU. PRICES ARE IN CHF - VAT (8.1%) INCLUDED.
ORIGIN OF FISH: SWITZERLAND: TROUT, PERCH - VENDÉE SOLE / HADDOCK FRENCH / MEDITERRANEAN SEA BASS / TUNA SPAIN
ORIGIN OF MEAT: SWISS BEEF / SWISS POULTRY / FRENCH DUCK / VEAL SWISS / VENISON FRENCH