



## TASTING MENU

The executive Chef Christophe Raoux highlights his favourite products in a collection of innovative dishes, and inspired by the seasons he has designed a stunning:

**Tasting menu of four courses 160.-/pers.**

**Tasting menu and wine pairing 235.-/pers.**

*Only available in the evening, (for the entire table)*

## STARTERS

### **Agnolotti stuffed with Swiss poultry**

Aged Gruyere cheese / Chicken jus / Mandarin **39.-**

### **Heirloom tomatoes**

Creamy Straciatella / Herbal infusion from our garden / Olive oil jam **42.-**

### **Roasted watermelon**

Charente melons / Tagete Broth / Chardonnay Vinegar **54.-**

### **Langoustines from Faroe Island cooked in two ways**

Lemon caviar / Salicornia / Yuzu-ponzu **68.-**

### **Caviar Icone© and wild sea bass in fine tartare 98.-**



## FISHES

**Confit John Dory** Local zucchini flower/ Vegetable caponata/ Herbs jus **83.-**

**Monkfish** Gren peas / Bellota ham / Capucine flowers **72.-**

**Blue lobster from the Brittany coast** Safran / Tortellini / Piedmont hazelnuts **99.-**



## MEATS

**Matured beef filet** Stuffed Pepper Artichokes / Chimichouri / beef juice **69.-**

**Duck breast from Challans** Bigarreau Cherries / Sakura leaves/ Confit turnips **54.-**

### **Swiss sweetbreads, meunière style**

Chanterelle mushrooms / Confit potatoes / Creamy romaine **64.-**



## WHOLE PIECES TO SHARE

**Stuffed Turbot, Langoustine** Fresh Basil / Confit Lemon **116.-/ pers.**

**Atlantic sea bass cooked « au naturel » in a sea salt crust 79.-/pers.**

**Veal Tomahawk smoked with Rosemary** Dauphine potatoes / Summer Truffle **139.-/pers.**

*Our fishes are served with seasonal vegetables and mashed potatoes*



## CHEESE TROLLEY

Selection of M. Bruand **22.-**



## DESSERT

**"Mara des bois" Strawberry** / Creamy lemon/ Basil **21.-**

**Baked Alaska flambéed at the table** / Combawa and tangerine **18.-**

**Chocolate Tart** / Hazelnut Praline / Sobacha Buckwheat Ice Cream **16.-**

**Crisp of Honey from Jussy** / Yuzu Ginger Sorbet / Fresh Pollen **18.-**

**All pistachio** / Kumquat / Melting praline **19.-**