



## TASTING MENU

The Chef Leo Besnard 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.**

**Wine pairing 75.-/pers.**

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

## STARTERS

**Artichokes Velouté** Perfect cooked egg, caramelized onion juice, chicory salad **19.-**

**The cauliflower of Geneva** Red curry, coconut oil and lemongrass **24.-**

**Chef's Pâté-Crouste** Duck liver from Aveyron, pickles and pink rhubarb **28.-**

**White asparagus from les Landes** Creamy haddock with saffron, citrus and fresh pollen **38.-**

**Beef gravelax** Sweet mustard "Savora", fresh herbs **29.-**

**Agnolotti stuffed with Swiss poultry** Aged Gruyere cheese, chicken juice and mandarin **32.-**

**Tartar of Mediterranean sea bass 36.-**

*With Icône® Caviar 98.- /pers.*

**Puff pastry pie with Icône® Caviar and perches from the Léman Lake**

*For 2 people to share 68.-/pers.*



## FISHES

**Skrei cod confit with lemon thyme butter** Potato "Biseau" and crunchy fennel **44.-**

**John Dory fillet from Brittany, confit with lemon leaves from our garden 58.-**

*Raw and cooked broccoli flavoured with zest of bergamot*

**Roasted langoustine and its broth** Oxtail way vegetables, red currants and fresh basil **52.-**

**Coastal-caught sole from Brittany 82.-**

*Meuniere style, homemade mashed potatoes, seasonal vegetables*

**Atlantic sea bass cooked in a sea salt crust** Seasonal vegetables and potatoes mousseline

*For 2 people to share 79.- / pers.*



## MEATS

**Saffron "sot-l'y-laisse" risotto** Full-bodied sauce and Pedro Ximénez **44.-**

**Caramelized ribs of Jussy pork** Tempura vegetables lightly spiced with curry from Madras **42.-**

**Dry-aged Swiss beef filet** Chimichurri, salsa verde homemade gnocchi **68.-**

**Swiss sweetbreads "meunière style"**

*Green asparagus cooked in sage butter, smashed potatoes 69.-*

**Shoulder of suckling lamb confit 24 hours with "Thousand and One Nights" spices**

*Lacquered gravy sauce, kumquats and semolina with Kalios olive oil*

*For 2 people to share 62.-/pers.*



## SELECTION OF CHEESE FROM MR. BRUAND 18.-



## DESSERTS

**Caramelized walnut** Scent of tangerine and candied apple **18.-**

**Delicacy of apple** Flavoured with sorrel, crunchy puff **16.-**

**Crispy meringue, Asian flavors** Caramelized black sesame, yuzu, and freshness of grapefruit **18.-**

**Chocolate tanariva delights** Creamy hazelnut praline and tonka bean **18.-**

**Chocolate soufflé "Valrhona" 22.-**

*To order at the beginning of your meal*

**Flambeed crêpe Suzette 26.-**

*To order at the beginning of your meal*

In case of allergy or food restrictions, please contact our staff who will gladly inform you. Prices are in CHF - VAT (7.7%) included.  
Origin of our fishes: Cod NORWAY / Sole VANDRE / Sea bass MEDITERRANEAN / John Dory BRITAINY  
Origin of our meats: Beef SWITZERLAND / Veal SWISS / Lamb FRANCE / Poultry SWISS / Pork SWISS