



TASTING MENU

Chef Leo Besnard highlights his favourite products in a collection of innovative dishes. Inspired by the seasons he has designed a stunning:

Four courses tasting menu 160.-/pers.

Wine pairing 75.-/pers.

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

STARTERS

Roasted pumpkin Yuzu and ginger condiment, double cream, caramelized seeds **22.-**

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

Carpaccio of Normandy scallops Horseradish Leche de Tigre, candied citrus zest **36.-**

Fried frog legs Watercress coulis, parsnip puree, pear **42.-**

As a main dish 72.-

Mediterranean sea bass tartar 36.-

With Icône® Caviar 98.- /pers.

Puff pastry pie with smoked pike eggs and perches from the Léman Lake

For 2 people to share 68.-/pers.



FISHES

Hake fillet cooked with lemon tree leaves from our garden

Nasturtium flower sauce, candied apples, crunchy tuile and GRTA saladine **42.-**

Roasted Dieppe scallops in swiss Alpine butter

Risotto of Jerusalem artichoke, Colonnata bacon, scallops coral, champagne emulsion **68.-**

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

Caramelized ribs of Jussy's pork

Stuffed baby artichokes, crispy Rice, sage-Infused Jus **46.-**

Dry-aged Swiss beef filet

Endive in crispy walnut puff pastry, bresaola, fresh goat cheese and homemade black garlic **64.-**

Swiss sweetbreads "meunière style"

Sautéed GRTA swiss chard, truffle-infused "Vin Jaune" sauce, homemade pasta **69.-**

Farm Chicken « Patte Noir » roasted with fir buds

Millefeuille of potatoes and wild mushrooms "à la Bordelaise"

For 2 people to share 62.-/pers.



SELECTION OF CHEESE FROM MR. BRUAND 18.-



DESSERTS

Banana and roasted peanut finger Sweet caramel, banana sorbet **18.-**

Fig delight with creamy yogurt Light fig leaf meringue **18.-**

Chocolate Tanariva delights Creamy hazelnut praline and tonka bean **19.-**

Coconut freshness Marmalade and exotic fruits sorbet, crunchy passion fruit tuile **20.-**

The famous flambéed crêpe Suzette 26.-

Chocolate soufflé "Valrhona" 23.-

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: Hake ALL ANTIQUÉ / Sole FRANCE / Sea bass SPAIN / Arctic Char SUISSE / Frog Turkey
Origin of our meats: Beef SWITZERLAND / Veal SWISS / Poultry SWISS / Pork SWISS