

LÉMANIC HORIZONS MENU

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

Four course menu **156.-/ pers.**

Six course menu **208.-/ pers.**

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

AMUSE BOUCHE



DELICATE GRAVELAX OF CHAMBY TROUT

Stéphanie's honey condiment, flavoured with lemon leaves from our garden

OR

STUFFED SWISS POULTRY AGNOLOTTI

Aged Gruyere cheese cream, chicken suprême sauce



PUFF PASTRY PIE WITH SMOKED PIKE EGGS

& and perches from the Léman Lake



CONFIT ARCTIC CHAR WITH ALPINE BUTTER

Montain spruce buds and Amandine GRTA potatoes

OU

CARAMELIZED RIBS OF JUSSY'S PORK

Roasted Jerusalem artichokes with hay butter, Szechuan berry jus from Emile's garden



SWISS ALL- CHOCOLATE DELIGHT

Hazelnut praline molten center from Cotens and home made cocoa sorbet

MIGNARDISES

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: SOLE FRANCE / SEA BASS SPAIN / ARCTIC CHAR SUISSE / FROG TURKEY
ORIGIN OF OUR MEATS: BEEF SWITZERLAND / VEAL SWISS / POULTRY SWISS / PORK SWISS / LAMB SWISS

STARTERS

PARISIAN MUSHROOM TARTLET 22.-

Tarragon-infused Duxelles, Piedmont hazelnuts, woodland-scented emulsion

CARPACCIO OF NORMANDY SCALLOPS 36.-

Horseradish Leche de Tigre, candied citrus zest

STUFFED SWISS POULTRY AGNOLOTTI 32.-

Aged Gruyere cheese cream, chicken suprême sauce

FRIED FROG LEGS 42.- / As a main dish 72.-

Watercress coulis, parsnip puree, pear

CRAB MEAT WITH A LIGHT MAYONNAISE AND "LIVECHE" 36.-

Crunchy fennel, citrus freshness, and frozen "bouillité"

FISHES MEATS

ROASTED SCALLOPS IN SWISS ALPINE BUTTER 68.-

Jerusalem artichoke risotto, colonnata lard coral and champagne sauce

CONFIT ARCTIC CHAR WITH ALPINE BUTTER 44.-

Montain spruce buds
Amandine GRTA potatoes

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-

Grenobloise-style condiment, young vegetables
home made mashed potatoes

DRY-AGED SWISS BEEF FILET 68.-

Endive in crispy walnut puff pastry, bresaola
fresh goat cheese, homemade black garlic

CARAMELIZED RIBS OF JUSSY'S PORK 44.-

Roasted Jerusalem artichokes with hay butter
Szechuan berry jus from Emile's garden

SWISS SWEETBREADS "MEUNIÈRE STYLE" 69.-

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

FOR 2 PEOPLE TO SHARE

ATLANTIC SEA BASS COOKED IN A SEA SALT CRUST

Seasonal vegetables casserole
potatoes mousseline
79.-/pers

CONFIT SWISS LAMB SHOULDER

Spices of Thousand and One Nights
gratiné butternut squash, creamy carrots
Iranian black lemon **58.-/pers**

ARTISANAL CHEESE SELECTION FROM "MR BRUAND"

DESSERTS

MANDARIN SOFTNESS 18.-

Lemon-infused meringue and creamy yogurt layer

SWISS ALL- CHOCOLATE DELIGHT 19.-

Hazelnut praline molten center from Cotens and home made cocoa sorbe

COCONUT FRESHNESS 18.-

Exotic fruit marmalade, passion fruit crisp and sorbet.

To order at the beginning of your meal
VALRHONA HOUSE CHOCOLATE SOUFFLÉ 22.-

THE FAMOUS FLAMBÉED CRÊPE SUZETTE 26.-