

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

FARM FRESH LIGNON FARM YOLK CONFIT

Smoked eel, Granny Smith apple, caper leaf



PUFF PASTRY PIE WITH SMOKED PIKE EGGS

& and perches from the Léman Lake



CONFIT ARCTIC CHAR WITH ALPINE BUTTER

Delicate pimprenelle-infused ravioli, tangy sauce and vegetable oil

OU

PASTURE-RAISED APPENZELL LAMB

Confit eggplant, wild garlic GRTA, carrot juice reduction



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 (8.1%) INCLUDED.
ORIGIN OF OUR FISHES: EEL / SOLE FRANCE / SEA BASS SPAIN / ARCTIC CHAR SWISS / FROG TURKEY / TROUT SWISS
ORIGIN OF OUR MEATS: BEEF SWISS / POULTRY SWISS / PORK SWISS / LAMB SWISS

STARTERS

CAVAILLON WHITE ASPARAGUS 34.-

Yellow miso, corn mash lightly roasted with peanut oil

DELICATE GRAVELAX OF CHAMBY TROUT 28.-

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

FARM FRESH LIGNON FARM YOLK CONFIT 32.-

Smoked eel, Granny Smith apple, caper leaf

RED TUNA SASHIMI "BALFEGO" 38.-

Vegetable kimchi, crispy cherry blossom leaf, sobacha, and fresh mint

CRAB MEAT WITH A LIGHT MAYONNAISE AND FRESH BASIL 36.-

Crunchy fennel, citrus freshness, and frozen "bouillité"

FISHES MEATS

STUFFED SQUID AND PAN-SEARED BABY SQUID 52.-

Stew of petits pois with nasturtium flowers
crispy chorizo

CONFIT ARCTIC CHAR FILLET 44.-

Delicate pimprenelle-infused ravioli
tangy sauce and vegetable oil

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-

Grenobloise-style condiment, young vegetables
home made mashed potatoes

PASTURE-RAISED APPENZELL LAMB 62.-

Confit eggplant, wild garlic GRTA
carrot juice reduction

ROAST PORK RIB, VADOUVAN SEASONING 56.-

Green asparagus, crispy onions, new potatoes
wood sorrel

SWISS POULTRY SUPREME 48.-

Fresh morels glazed with yellow wine
homemade "Aleandri" pasta

FOR 2 PEOPLE TO SHARE

ATLANTIC SEA BASS COOKED IN A SEA SALT CRUST

Seasonal vegetables casserole
potatoes mousseline
79.-/pers

AGED BEEF FILLET WELLINGTON

Fantasy of saffron-infused potato
wild mushrooms
74.-/pers

ARTISANAL CHEESE FROM MR BRUAND "L'HORLOGER SUISSE" 18.-

DESSERTS

RHUBARB DELIGHT 18.-

Lemon-infused meringue, creamy Madagascar vanilla and oat crisp

SWISS ALL- CHOCOLATE DELIGHT 19.-

Hazelnut praline molten center from Cotens, honey hazelnut

GARIGUETTE STRAWBERRY 19.-

Basil "blanc-mange" strawberry jus

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