

LÉMANIC HORIZONS MENU

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

Four course menu 162.-/ pers.
Five course menu 210.-/ pers.

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

AMUSE BOUCHE

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HEIRLOOM TOMATOES TARTARE

Stracciatella, Grisons meat and Swiss Mountain Aged balsamic

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PUFF PASTRY PIE WITH SMOKED PIKE EGGS

& and perches from the Léman Lake

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SWISS TROUT CONFIT

Delicate cauliflower risotto with kaffir lime
"Grand vin" de la Vigne Blanche emulsion

OR

SWISS VEAL SWEETBREADS

Roasted Jerusalem artichokes, sweet onions
Madagascar vanilla

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SWISS ALL- CHOCOLATE DELIGHT

Hazelnut praline molten center from Cotens, honey hazelnut

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MIGNARDISES

STARTERS

SMOKED CRAPAUDINE BEETROOT WITH JAPANESE CHERRY WOOD 28.-
Ponzu sauce, parsley oil, and sweet and sour physalis

HEIRLOOM TOMATOES TARTARE 32.-
Stracciatella, Grisons meat and Swiss Mountain aged balsamic

DUCK AND FOIE GRAS PIE FROM DOMBES 46.-
Candied quince, black cumin and young salad leaves

RED TUNA SASHIMI "BALFEGO" 39.-
Vegetable kimchi, crispy cherry blossom leaf, sobacha and fresh mint

BLUE LOBSTER STEW 74.-
Cep mushrooms from our forests with parsley, bellota ham and fresh Figs

AQUARELLO RISOTTO 98.-
Sevruga caviar from Petrossian and razor clams in marinère sauce

FISHES MEATS

ROASTED WILD TURBOT FILLET 64.-
Bottarga, parsleyed fish offcuts
herb sauce from our garden

SWISS TROUT CONFIT 52.-
Delicate cauliflower risotto with kaffir lime
"Grand vin" de la Vigne Blanche emulsion

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-
Grenobloise-style condiment, young vegetables
home made mashed potatoes

SWISS VEAL SWEETBREADS 72.-
Roasted Jerusalem artichokes, sweet onions
Madagascar vanilla

CANDELE PASTA STUFFED WITH SWISS OXTAI 48.-
Pecorino, crunchy celery
chestnut and mustard condiment

SADDLE OF VENISON FLAVOURED WITH SAGE 62.-
Mushrooms and pumpkin
coated in Ethiopian coffee crust

FOR 2 PEOPLE TO SHARE

ATLANTIC SEA BASS IN A SEA SALT CRUST
Seasonal vegetables casserole
potatoes mousseline and white butter sauce
79.-/PERS

DUCK AND FOIE GRAS PIE
Candied quince, black cumin, young sprouts
Jackson potatoes
48.- / par pers

SELECTION OF ARTISANAL CHEESE FROM MR BRUAND 18.-
TRUFFLED MONT-D'OR, SERVED WARM WITH A HINT OF FLEUR DE SEL 24.-

DESSERTS

SWISS ALL- CHOCOLATE DELIGHT 19.-
Hazelnut praline molten center from Cotens, honey hazelnut

BEAUTIFUL PURPLE FIG 19.-
Fig leaf cream, honey crisp

PINEAPPLE FANTASY INFUSED WITH VERBENA 26.-
Passionfruit soufflé, crispy tartlet

To order at the beginning of your meal
THE FAMOUS FLAMBÉED CRÊPE SUZETTE 26.-

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 FISH: SWITZERLAND: TROUT, PERCH - VENDÉE SOLE / ATLANTIC FAO TURBOT / MEDITERRANEAN SEA BASS / TUNA SPAIN
ORIGIN OF MEAT: SWISS BEEF / SWISS POULTRY / FRENCH DUCK / VEAL SWISS / VENISON FRENCH