



My passion for pastry was born alongside my mother and has been shaped through seven years of training.

At Lion d'Or since 2018 and Head Pastry Chef since 2024, I see each creation as a canvas for expression, where precision, creativity and the pursuit of unexpected pairings come together in the service of taste.

Jeremy Deberne

Cheeses

Selection of matured cheeses from Fromagerie Bruand 26.-

Truffled Cancoillotte and black butter toast 29.-

Desserts

HAZELNUT HONEY DELIGHT BY STÉPHANIE 21.-

Cacao nib tuile and Piedmont hazelnut praliné

BLACK FIG AND FROMAGE BLANC CREAM 21.-

Black cardamom sorbet and caramelized puff pastry

CALAMANSI 23.-

Peppermint sorbet, meringue and confit lemon

VICTORIA PINEAPPLE CARPACCIO 19.-

Crispy gavotte wafer and fresh herb granita

For 2 people to share 28./ per person

THE FAMOUS LION D'OR BABA

Combava cream, lime and yuzu saké



LE LION D'OR



*Where history, gastronomy
and hospitality meet.*



*Nestled in the heart of Cologne,
the Auberge du Lion d'Or celebrates the art of hospitality
through seasonal cuisine, exceptional products, and timeless
elegance.*

Starters

POACHED LIGNON EGG, HAY-SMOKED HOLLANDAISE SAUCE 28.-
Celery and crispy country bread
(Optional “Oscietre” caviar supplement: 5g 30.-)

HAND-PICKED CRAB WITH FINGER LIME 29.-
Passion marigold, crisp celery leaf and toasted country bread with salted butter

THIN OF SLIDE SALMON FROM LOSTALLO 32.-
Horseradish, apple and sorrel sauce

GAME PIE WITH FOIE GRAS 39.-
Pear condiment and black cumin

LIGHT PERCH TART FROM LÉMAN LAKE WITH SMOKED PIKE ROE 48.-

For 2 people to share 64.-/ per pers (Reservation required 24 hours in advance)

WOODCOCK, TRADITIONALLY FLAMBÉED WITH ARMAGNAC 120.-
Gratinated stuffing toast, foie gras and Jackson mash potataos

Upon request, we are pleased to offer our selection of caviar, available in
50 g tins (300.-) and 125 g tins (700.-)

Fishes

ROASTED MONKFISH 56.-
Confit fennel, nasturtium sauce from our kitchen garden and crispy Quintoa ham

BALFEGÓ BLUEFIN TUNA SERVED HOT AND COLD 72.-
Sashimi with ponzu and wasabi arrugola, charcoal-grilled tuna belly, sesame, horseradish and broccolini

POCHED SOLE FROM VENDÉE, IVORY TARRAGON BUTTER SAUCE 84.-
Young tarragon shoots and fregola sarda

ROASTED BLUE LOBSTER FROM BRITTANY 89.-
Creamy fir bud bisque and delicate mushroom tart

Meats

SWISS CHICKEN SUPREME 48.-
Sweetcorn purée, sautéed green beans, gravy and Savora mustard

ROESTED VENISON WITH JUNIPER BERRIES 69.-
Stuffed mushroom and brown butter celery purée

DRY-AGED SWISS BEEF FILLET 74.-
Café de Paris crust gratinated with aged Parmesan, girolles mushrooms
dauphine potatoes and black garlic jus

THE FAMOUS LIÈVRE À LA ROYALE 89.-
Fresh tagliatelle and smoked garlic cancoillotte

WOODCOCK, TRADITIONALLY FLAMBÉED WITH ARMAGNAC 120.-
Gratinated stuffing toast, foie gras and Jackson mash potataos (Reservation required 24 hours in advance)

*This menu tells the story of the land that inspires me
and the encounters that shape my cuisine.*

*As the seasons unfold, I carefully select Swiss produce
and pair it with flavors from elsewhere.*

*Each plate carries a story, the work of a producer
and the emotion of a cuisine that is sincere,
precise and indulgent.*

I invite you to discover this universe for the time of a meal.

Leo Besnard

Five course menu 195.-/ pers.*

Eight course menu 260.-/ pers.

RED TUNA SASHIMI FROM BALFEGO *
Ponzu and wasabi arrugola

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POACHED LIGNON EGG, HAY-SMOKED HOLLANDAISE SAUCE *
Celery and crispy country bread, caviar Oscietre

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THIN OF SLIDE SALMON FROM LOSTALLO
Horseradish, apple and sorrel sauce

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LIGHT PERCH TART FROM LÉMAN LAKE WITH SMOKED PIKE ROE *

~
ROASTED BLUE LOBSTER FROM BRITTANY
Creamy fir bud bisque and fregola sarda

~
ROESTED VENISON WITH JUNIPER BERRIES *
Stuffed mushroom and brown butter celery purée

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CITRUS BRIOCHE AND YUZU SAKÉ

~
BLACK FIG AND FROMAGE BLANC CREAM *

FISH AND SEAFOOD ORIGINS :
SWISS PERCH / SOLE FROM VENDEE, FRANCE / LOBSTER FRANCE / ATLANTIQUE MONKFISH / TUNA FROM SPAIN / SWISS SALMON
MEAT ORIGINES :
SWISS BEEF / RABBIT FROM FRANCE / SWISS CHICKEN / VENISON FROM AUSTRIA / DUCK FROM FRANCE / GAME FROM FRANCE/ PORC FROM FRANCE / SWISS
WOODCOCK
BREAD ORIGINS :
OUR BREAD IN HANDCRAFTED IN GENEVA BY ARTISAN BAKER GUERRAZZI
PRICES ARE IN CHF AND INCLUDE VAT (8,1%), IN CASE OF ALLERGIES OF FOOD INTOLERANCES, PLEASE INFORM A MEMBER OF OUR TEAM, WHO WIL
BE PLEASED TO ASSIST YOU.