

STARTERS

POACHED LIGNON EGG 24.-

Chanterelles in sweet-and-sour marinade, hay-infused Hollandaise sauce, country bread crisps

BLUEFIN TUNA SASHIMI FROM BALFEGÓ 36.-

Homemade kimchi, charcoal-roasted peanut crisp, Wasabi arugula

CHAMBY TROUT 34.-

Horseradish sauce, tangy sorrel juice, Granny Smith
(Optional “Petrossian” caviar supplement: 5g – 30.-)

MARINATED HEIRLOOM TOMATO WITH GARDEN HERBS 29.-

Creamy stracciatella, aged Swiss Mountain balsamic, tomato water

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

Upon request, we are pleased to offer the prestigious “Petrossian” caviar,
available in 50 g tins (300.-) and 125 g tins (700.-)

FISHES

WILD LANGOUSTINE, CHARCOAL-GRILLED 89.-

Cauliflower like a risotto, puffed rice and bisque flavoured with lemon leaf

ROASTED LINE-CAUGHT SEA BASS FILLET 76.-

Green pea salad, nasturtium sauce, candied lemon

COD FLAVOURED WITH FRESH GARDEN BASIL 48.-

Fish soup reduction, candied apple, chickpeas

For 2 people to share 84.-/ per pers

MEUNIÈRE-STYLE SOLE FROM VENDÉE

Stuffed artichokes, watercress sprouts, parmesan crisp, chimichurri, buttery mashed potatoes

MEATS

DOMBES DUCK BREAST WITH MORELLO CHERRIES 46.-

Salsify “tagliatelle”, sakura leaf

SAUTÉED RACK OF LAMB & CONFIT SHOULDER 62.-

Tempura eggplant, nasu miso, babaganoush with fresh herbs

SWISS-AGED BEEF TENDERLOIN 74.-

Roasted corn, avocado cream, chipotle juice, homemade corn gnocchi

VEAL SWEETBREAD MEDALLIONS “MEUNIÈRE” 72.-

Creamy spring onion purée, homemade “Aleandri” pasta, young tetragon shoots

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.

Seven course menu 198.-/ pers.

MARINATED HEIRLOOM TOMATO WITH GARDEN HERBS

Creamy stracciatella, aged Swiss Mountain balsamic, tomato water

or

POACHED LIGNON EGG

Chanterelles in sweet-and-sour marinade, hay-infused Hollandaise sauce, country bread crisps

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LIGHT PERCH SOUFFLÉ FROM LÉMAN LAKE WITH SMOKED PIKE ROE

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CHAMBY TROUT ROSTED WITH FIR BUDS

Green pea salad, nasturtium sauce, candied lemon

or

SWISS-AGED BEEF TENDERLOIN

Roasted corn, avocado cream, chipotle juice, homemade corn gnocchi

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FRESH SWISS GOAT CHEESE, INFUSED WITH LONG PEPPER, YUZU, MIRABELLE PLUM JUICE

or

WARM AND COLD NOTES AROUND “COFFOLA” COFFEE FROM GENEVA

Crispy tuile, sobacha ice cream, almond praline, warm chocolate sauce

SELECTION OF ARTISANAL CHEESES FROM FROMAGERIE BRUAND

“TOMME AUX FLEURS” & “PAVÉ DE PARIS”, BABY GREENS, CARAMELISED WALNUTS 19.-

Geneva bread from the artizan baker Guerrazzo

FRESH SWISS GOAT CHEESE, INFUSED WITH LONG PEPPER, YUZU, MIRABELLE PLUM JUICE 24.-

DESSERTS

WARM AND COLD NOTES AROUND “COFFOLA” COFFEE FROM GENEVA 19.-

Crispy tuile, sobacha ice cream, almond praline, warm chocolate sauce

GARIGUETTE STRAWBERRIES 19.-

Smooth yogurt, lemon balm, and crispy meringue

TAHITIAN VANILLA 27.-

Biscuit-based vanilla cream, “a childhood memory” vanilla crisp, milk cloud

For 2 people to share 28.-/ per pers

THE FAMOUS LION D’OR BABA

Light combava cream, candied yuzu peel, plum saké

PRIX EN CHF - TVA (8.1%) COMPRISE. EN CAS D'ALLERGIES OU D'INTOLÉRANCES, VEUILLER VOUS ADRESSER À NOTRE PERSONNEL QUI VOUS RENSEIGNERA VOLONTIERS.

ORIGINE DES POISSONS : THON ESPAGNE / PERCHE SUISSE / SOLE VENDEE / BAR MEDITERRANEE / TRUITE SUISSE / CABILLAUD ATLANTIQUE

ORIGINE DES VIANDES : CANETTE FRANCE / BŒUF SUISSE / AGNEAU IRLANDE / VEAU SUISSE