

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 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

HEIRLOOM GRTA TOMATOES TARTARE

Melon Pickles, chilled tagetes broth from our garden

PUFF PASTRY PIE WITH SMOKED PIKE EGGS

& and perches from the Léman Lake

LÉMAN LAKE BOUILLABAISSE

Local zucchini flowers, Sauverny chickpeas

OR

RACK AND SADDLE OF APPENZELL LAMB

Imperator Curry Baba Ganoush, candied eggplant

FRESH PEACH BLOSSOMS

Fresh peach blossoms

OR

SWISS ALL- CHOCOLATE DELIGHT

Hazelnut praline molten center from Cotens, honey hazelnut

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 FISH: SWITZERLAND: WHITEFISH, TROUT, ARCTIC CHAR, PIKE, PERCH - VENDÉE SOLE / ATLANTIC FAO TURBOT / MEDITERRANEAN SEA BASS
ORIGIN OF MEAT: SWISS BEEF / SWISS POULTRY / SWISS LAMB / FRENCH DUCK

STARTERS

HEIRLOOM GRTA TOMATOES TARTARE 28.-

Melon Pickles, chilled tagetes broth from our garden

HEIRLOOM GRTA TOMATOES TARTARE 32.-

Stracciatella, Grisons meat and Swiss Mountain Aged balsamic

PAN-SEARED FOIE GRAS, ASIAN-FLAVORED CONSOMMÉ 46.-

Duck ravioli, kombu seaweed with roasted sesame seeds

RED TUNA SASHIMI "BALFEGO" 39.-

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

LANGUSTINE DELICATCY LIGHTLY COOKED 66.-

Raw and cooked broccoli, vegetable oil with concentrated milk

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

LÉMAN LAKE BOUILLABAISSE 56.-

Local zucchini flowers
Sauverny chickpeas

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-

Grenobloise-style condiment, young vegetables
home made mashed potatoes

POULTRY SUPREME FROM PERLY 44.-

Chanterelles mushrooms, barberry peas
pecorino sabayon

MATURED BEEF FILLET 69.-

Stuffed poivrade artichokes
bresola chimichurri

RACK AND SADDLE OF APPENZELL LAMB 62.-

Imperator Curry Baba Ganoush
candied eggplant

FOR 2 PEOPLE TO SHARE

ATLANTIC SEA BASS COOKED IN A SEA SALT CRUST

Seasonal vegetables casserole, potatoes mousseline, white butter sauce
79.-/pers

SELECTION OF ARTISANAL CHEESE FROM MR BRUAND 18.-

MOLÉSON SHEEP CHEESE, MILLE-FEUILLE WITH BLACK CHERRIES AND ORANGE 22.-

DESSERTS

SWISS ALL- CHOCOLATE DELIGHT 19.-

Hazelnut praline molten center from Cotens, honey hazelnut

GARIGUETTE STRAWBERRY 19.-

Basil "blanc-mange" strawberry jus

VALAIS APRICOT DOLICACY 18.-

Creamy almand, light meringue, oat crisp

FRESH PEACH BLOSSOMS 18.-

Fresh peach blossoms