

STARTERS

POACHED LIGNON EGG 22.-

Smoked hollandaise sauce, toasted country bread, and Granny Smith apple
(Optional “Petrossian” caviar supplement: 10g – 30.-)

BLUEFIN TUNA SASHIMI FROM BALFEGÓ 36.-

Homemade kimchi, charcoal-roasted peanut crisp, Wasabi arugula

CHILLED POACHED LANGOUSTINE 54.-

Lemon mayonnaise, wakame seaweed salad, crispy toast

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.-

FISHES

LOSTALLO SALMON WITH “IVORY” GARDEN FLOWER SAUCE 46.-

Confit baby potatoes with nori seaweed, roasted fennel, aniseed condiment

SALT-CRUSTED SEA BASS FILLET 76.-

Zucchini flower stuffed with confit tomato and Taggiasca olives, nasturtium sauce

POACHED LOBSTER FROM BRITTANY IN ITS OWN BUTTER 82.-

Creamy chanterelle bisque, mushroom-filled pasta, fresh cheese with tagetes and passionflower

For 2 people to share 84.-/ per pers

MEUNIÈRE-STYLE SOLE FROM VENDÉE

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

MEATS

SUPREME OF POULTRY, INFUSED WITH VADOUVAN SPICES 46.-

Spelt from Choulex enhanced with horseradish, confit am choï

SAUTÉED RACK OF LAMB, CONFIT SHOULDER, AND SAKURA-INFUSED JUS 62.-

Tempura eggplant, nasu miso, babaganoush with fresh herbs

SWISS-AGED BEEF TENDERLOIN 72.-

Green asparagus from Camargue, sweet potato gnocchi, and nasturtium

For 2 people to share 96.-/ per pers

ROASTED SWISS VEAL TOMAHAWK WITH ALPINE BUTTER

Juicy garden peas, potatoes, pistachio condiment, paloise sauce

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 150.-/ pers.

Six course menu 198.-/ pers.

MISE EN BOUCHE

~

POACHED LIGNON EGG & CAVIAR

Smoked hollandaise sauce, toasted country bread, and Granny Smith apple

or

MARINATED HEIRLOOM BEEF HEART TOMATO WITH GARDEN HERBS

Creamy stracciatella, aged Swiss Mountain balsamic, tomato water

~

LIGHT PERCH SOUFFLÉ FROM LÉMAN LAKE WITH SMOKED PIKE ROE

~

LOSTALLO SALMON WITH “IVORY” GARDEN FLOWER SAUCE

Delicate green pea and fresh mint ravioli, hint of candied lemon

ou

SAUTÉED RACK OF LAMB, CONFIT SHOULDER, AND SAKURA-INFUSED JUS 72.-

Tempura eggplant, nasu miso, babaganoush with fresh herbs

~

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

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

~

PETITS FOURS

SELECTION OF THREE ARTISANAL CHEESES FROM FROMAGERIE BRUAND 19.-
TOMME AUX FLEURS AND PAVÉ DE PARIS, BABY GREENS AND CARAMELISED WALNUTS
& GENEVA BREAD FROM THE ARTISAN BAKER GUERRAZZI

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

BANANA, CARAMEL & PEANUT 19.-

Molten caramel, banana bread, cardamom-laced banana sorbet

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, VEUILLEZ VOUS ADRESSER À NOTRE PERSONNEL QUI VOUS RENSEIGNERA VOLONTIERS.

ORIGINE DES POISSONS : THON ESPAGNE / PERCHE SUISSE / SOLE VENDEE / BAR MEDITERRANEE / SAUMON SUISSE

ORIGINE DES VIANDES : POULET FRANCE / BŒUF SUISSE / AGNEAU SUISSE