

STARTERS

PARIS MUSHROOM TARTLET, THIN CARPACCIO FINISH 26.-

Pine bud-scented foam, confit Lignon egg yolk, vegetable consommé

LOSTALLO SALMON GRAVLAX 34.-

Kalamansi vinaigrette, fresh flower pollen, avocado, caramelized pine nuts

SCALLOP CARPACCIO DELICATELY SEASONED WITH TIMUT PEPPER 36.-

Candied kumquat, broccoli, and caviar lime
(Optional "Oscietre" caviar supplement: 5g - 30.-)

FRIED FROG LEGS 29.-

Watercress coulis, parsnip purée, pear

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

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

FISHES

ROASTED BRETON LOBSTER WITH SICHUAN PEPPER 82.-

Confit Camus artichoke, Nyons olive ravioli, lobster sauce, artichoke tempura

SEA BASS STEAMED WITH SEAWEED 72.-

Gnocchi glazed with parsley butter, Stracciatella cheese from Puglia, caper leaves

PIKE-PERCH FILLET FROM LAKE MAGGIORE 56.-

Crispy potato and tender young vegetables

For 2 people to share 84.-/ per pers

MEUNIÈRE-STYLE SOLE FROM VENDÉE

Grenobloise condiment, sautéed spinach, salted Alpine butter croutons, potato purée

MEATS

ROASTED SUPREME OF POULTRY 46.-

Fregola Sarda flavored with tarragon, Arleux garlic cancoillotte

SWISS AGED BEEF FILLET 74.-

Endive baked in a walnut crust, bresaola and fresh goat cheese, rich beef jus

VEAL SWEETBREAD MEDALLIONS "MEUNIÈRE" 68.-

Jerusalem artichoke delicacy, cress leaves, meat jus vinaigrette

ROASTED SWISS VEAL FILLET WITH FRESH GARDEN HERBS 76.-

Salsify, Périgueux sauce with black truffle, and truffled mashed potatoes

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 165.-/ pers.

Six course menu 198.-/ pers.

PARIS MUSHROOM TARTLET, THIN CARPACCIO FINISH

Pine bud-scented foam, confit Lignon egg yolk, vegetable consommé

or

LOSTALLO SALMON GRAVLAX

Kalamansi vinaigrette, fresh flower pollen, avocado, caramelized pine nuts

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LIGHT PERCH SOUFFLÉ FROM LÉMAN LAKE WITH SMOKED PIKE ROE

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PIKE-PERCH FILLET FROM LAKE MAGGIORE, OSCIETRE CAVIAR

Crispy potato and tender young vegetables

or

ROASTED SWISS VEAL FILLET WITH FRESH GARDEN HERBS

Salsify, Périgueux sauce with black truffle, and truffled mashed potatoes

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"PURE INDULGENCE" SWISS ORCHARD APPLES

MATURED CHEESE TROLLEY, SELECTION FROM FROMAGERIE BRUAND 26.-

GENEVA BREAD FROM THE ARTIZAN BAKER GUERRAZZI

DESSERTS

VALRHONA CHOCOLATE WITH WARM SPICES 19.-

Feuilletine crisp, and chocolate foam

CLEMENTINE, LEMON LEAF CRISP 19.-

Yogurt cream, Breton shortbread, and combava marmalade

TAHITIAN VANILLA 27.-

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

"PURE INDULGENCE" SWISS ORCHARD APPLES 23.-

To order at the beginning of your meal

THE FAMOUS FLAMBÉED CRÊPE SUZETTE 26.-

WITH GRAND MARNIER 26.-

OR

WITH GREEN CHARTREUSE 42.-