

STARTERS

POACHED LIGNON EGG 22.-

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

IKEJIME-STYLE SEA BREAM CEVICHE 34.-

Crisp vegetables, aromatic broth with Asian flavors, and fresh coriander

MORELS WITH PARSLEY AND JURA WINE 32.-

Watercress coulis with brown butter, bresaola, and fresh pasta

CRISPY CRAB TARTLET 36.-

Parmesan cream with basil and fennel

WHITE ASPARAGUS FROM LANDES 38.-

Smoked Chamby trout, and creamy stracciatella

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

FISHES

POACHED HAKE FROM SAINT-JEAN-DE-LUZ 52.-

Broccoli, citrus-infused sauce, and candied lemon

PAN-SEARED PIKE-PERCH WITH RED WINE SAUCE 48.-

Paris mushrooms, leeks and market garden carrots

COASTAL-CAUGHT SOLE FROM BRITTANY 84.-

Grenobloise-style butter sauce with capers and lemon
seasonal vegetables and potatoes mousseline

For 2 people to share 79.-/ per pers

ATLANTIC SEA BASS IN A SEA SALT CRUST

Seasonal vegetables casserole, potatoes mousseline and white butter sauce

MEATS

ROASTED CHICKEN OYSTER & THIGH 44.-

Spelt risotto with horseradish foam

SWISS-AGED BEEF TENDERLOIN 72.-

Green asparagus from Camargue, sweet potato gnocchi, and nasturtium

VEAL SWEETBREADS, “VIN JAUNE ” SAUCE 68.-

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

For 2 people to share 58.-/ per pers

SLOW-COOKED SWISS LAMB SHOULDER

Braised with warm spices creamy polenta and Kalamata black olive

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 162.-/ pers.

Six course menu 210.-/ pers.

MISE EN BOUCHE

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POACHED LIGNON EGG & CAVIAR

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

or

WHITE ASPARAGUS FROM LANDES

Smoked Chamby trout, and creamy stracciatella

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LIGHT PERCH SOUFFLÉ FROM LÉMAN LAKE WITH SMOKED PIKE ROE

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PAN-SEARED PIKE-PERCH WITH RED WINE SAUCE

Paris mushrooms, leeks and market garden carrots

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VEAL SWEETBREADS WITH “VIN JAUNE ” SAUCE

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

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MILK CHOCOLATE & PRALINE FEUILLE-À-FEUILLE

Melting praline center with walnut-infused ice cream

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PETITS FOURS

SELECTION OF THREE ARTISANAL CHEESES FROM FROMAGERIE BRUAND 21.-
& GENEVA BREAD FROM THE ARTISAN BAKER GUERRAZZI

DESSERTS

MILK CHOCOLATE & PRALINE FEUILLE-À-FEUILLE 19.-

Melting praline center with walnut-infused ice cream

GARIGUETTE STRAWBERRIES 19.-

Smooth yogurt, lemon balm, and crispy meringue

CITRUS & SAFFRON FANTASY WITH ORANGE BLOSSOM 19.-

To order at beginning of your meal

100% PIEMONTE HAZELNUT SOUFFLÉ 19.-

CLASSIC FLAMBÉED CRÊPE SUZETTE, PREPARED TABLESIDE 26.-