



TASTING MENU

The Chef Leo Besnard highlights his favourite products in a collection of innovative dishes, and inspired by the seasons he has designed a stunning:

Tasting menu of four courses 160.-/pers.

Tasting menu and wine pairing 235.-/pers.

Only available in the evening, (for the entire table)

STARTERS

Butternut velouté

Farm egg from Lignon flavoured with Ethiopian coffee **29.-**

The cauliflower of Geneva

Red curry, coconut oil and lemongrass **24.-**

Agnolotti stuffed with Swiss poultry

Aged Gruyere cheese, chicken juice and mandarin **39.-**

Tartar of Mediterranean sea bass **36.-**

With Icône© Caviar 98.- /pers

Puff pastry pie with Icône© Caviar and perches from the Léman Lake

For 2 people to share 68.-/pers.

FISHES

Filet of cod from the Atlantic

Cauliflower, combava lemon and frothy champagne Deutz **42.-**

Coastal-caught sole from Brittany, salted butter from the Alps

Homemade mashed potatoes and seasonal vegetables **89.-**

Scallops from Normandy

Dashi broth with Japanese seaweed **48.-**



MEATS

Swiss poultry supreme

Jackson potato, confit thigh with supreme sauce **48.-**

Dry-aged Swiss beef filet

Brussels chicory, liquorice and beef juice **68.-**

Swiss sweetbreads, cooked in a frying pan

Roasted seasonal mushrooms, meunière style and sauvignon dressing **69.-**

WHOLE PIECES TO SHARE

Atlantic sea bass cooked « au naturel » in a sea salt crust 79.-/pers.

Stuffed trout from Chamby, with crayfish and candied lemon 79.- /pers.

Swiss veal chop, gnocchi with full-bodied juice and mashed celery in a hay crust 68.-/pers.

All our whole pieces will be served with mashed potatoes or wild rice and vegetables

CHEESE TROLLEY

Selection of Mr. Bruand **22.-**

DESSERT

Caramelized walnut

Scent of tangerine and candied apple **18.-**

Crisp of honey from Jussy

Yuzu ginger sherbet and fresh pollen from Jussy **18.-**

Chocolate delights

Hazelnut praline, fresh coriander, Araguani chocolate sherbet **18.-**

Soufflé of triple vanilla from Madagascar

Green Chartreuse ice cream **22.-**

To order at the beginning of your meal

Flambeed crêpe Suzette **26.-**

To order at the beginning of your meal