



TASTING MENU

Chef Leo Besnard highlights his favourite products in a collection of innovative dishes. Inspired by the seasons he has designed a stunning:

Four courses tasting menu 160.-/pers.

Wine pairing 75.-/pers.

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

STARTERS

Roasted pumpkin Yuzu and ginger condiment, double cream, caramelized seeds **22.-**

Heirloom tomatoes tartare Fresh basil, smoked burrata and Swiss Mountain balsamic **28.-**

Agnolotti stuffed with Swiss poultry Aged Gruyere cheese, chicken juice **32.-**

Fried frogs' legs Watercress coulis, parsnip puree, pear **42.-**

As a main dish 72.-

Mediterranean sea bass tartar 36.-

With Icône© Caviar 98.- /pers.

Puff pastry pie with smoked pike eggs and perches from the Léman Lake

For 2 people to share 68.-/pers.



FISHES

Cod fish cooked with lemon leaves from our garden Green beans, peaches, herbs juice **48.-**

Roasted turbot and bouchot mussels

Nasturtium flower sauce, candied apples, crunchy tuile and GRTA saladine **62.-**

Coastal-caught sole from Brittany 82.-

Meuniere style, homemade mashed potatoes, seasonal vegetables

Atlantic sea bass cooked in a sea salt crust Seasonal vegetables and potatoes mousseline

For 2 people to share 79.- / pers.



MEATS

Caramelized ribs of Jussy's pork

Seasonal mushrooms with butter from the Alpes, figs and aléoni **46.-**

Dry-aged Swiss beef filet Confit cabbage with seaweed butter **64.-**

With a supplement of Icône© Caviar 38.- /pers.

Swiss sweetbreads "meunière style"

Stuffed artichokes, creamy sweet onion and braised lettuce **69.-**

Swiss veal tomahawk cooked on the embers

Dauphine potatoes, celery purée, béarnaise sauce

For 2 people to share 76.-/pers.



SELECTION OF CHEESE FROM MR. BRUAND 18.-



DESSERTS

Delicacy quince scented with lime Farm withe cheese **18.-**

Chocolate Tanariva delights Creamy hazelnut praline and tonka bean **19.-**

Norwegian omelette Apricots from Valais and fresh basil **18.-**

Coconut freshness Marmalade and exotic fruits sorbet, crunchy passion fruit tuile **20.-**

Chocolate souffé "Valrhona" 22.-

To order at the beginning of your meal

In case of allergy or food restrictions, please contact our staff who will gladly inform you. Prices are in CHF - VAI (7.7%) included.
Origin of our fishes: Turbot MEDITERRANEAN / Sole FRANCE / Sea bass SPAIN / Cod ATLANTIC
Origin of our meats: Beef SWITZERLAND / Veal SWISS / Poultry SWISS / Pork SWISS