

« *First Fall Leafs* »

MENU IS SERVED TO THE WHOLE TABLE

FIRST IMPRESSION



CHESTNUTS CAPPUCINO WITH COFFEE



ROASTED SCALLOPS WITH BURNING SESAME OIL

WASABI SAUCE, SOY AND RAW LEEKS

OR

CREAMY CARNAROLI RISOTTO WITH NETTLES

BABY SQUID SEARED INTO CHORIZO OIL, SHAVE OF SMOKED PARMESAN CHEESE



FROSTY MOMENT BY PIERRE CREPAUD



ROASTED VEAL SWEETBREAD WITH SHELLFISH, LEMON GRASS

PACK-CHOY, AGRIA POTATOES MOUSSE

OR

ROASTED PHEASANT WITH WILD JUNIPER BERRIES

SEASONAL VEGETABLES, SEARED SMOKED FOIE GRAS



BRIE DE MEAUX CHEESE AND MASCARPONE, MATURED AS I LIKE IT WITH SUMMER TRUFFLES



SWEET MOMENT



IN A SOUL OF BLACK FOREST BY LECRANS

OR

FRAGRANT DÉLICE

SUMMER CREATION TO END ALL IN SWEETNESS

98. - MENU WITHOUT CHEESE

112. - MENU WITH CHEESE

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE 1:15 P.M. AND 9:15P.M

Prices in Swiss Francs
Gratuity and VAT included