

# « Spring Sunrise »

MENU IS SERVED TO THE WHOLE TABLE

## FIRST IMPRESSION



**A** LIGHT PANNACOTTA WITH BASIL / FIRST BABY VEGETABLE WITH TOMATO / OLIVE'S SAND



**G**REEN ASPARAGUS MINUTE MAID, BIO EGG SLOW COOK

BLACK TRUFFLE, SAUCE, MIMOLETTE CHEESE SHAVING

OR

**R**OASTED SCALLOPS, CREAMY MOREL MUSHROOMS, GREEN PEAS IN DIFFERENT SHAPES



**F**ROSTY MOMENT BY **PIERRE CREPAUD**



**T**URBOT PIQUED WITH "AIL DES OURS"

BUTTER ROASTED PORCINI MUSHROOMS

SQUID INK TAGLIATELLE, CREAMY SHRIMPS SAUCE

OR

**B**UTTER ROASTED BEEF FILLET WITH LEMON THYME

PISSALADIERE WITH CONFIT ONIONS, GREEN ASPARAGUS WITH SAUCE

CREAMY FRESH GOAT CHEESE WITH DRIED BLACK OLIVES



**B**RIE DE MEAUX WITH "AIL DES ORUS"



**S**WEET MOMENT



**B**LOOD ORANGE IN DIFFERENT SHAPES, PASSION FRUIT AND DULCEY CREAM

OR

**F**RAGRANT DÉLICE

WINTER 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 9:15 P.M

Prices in Swiss Francs

Gratuity and VAT included