

« Mountains & Orchards »

MENU IS SERVED TO THE WHOLE TABLE

FIRST IMPRESSION



FREEZE GAZSPACHO & PICKLES OF MELON WITH COFFEE, FRESH GOAT CHEESE CREAM



FERA FISH TARTAR WITH CITRIC AND WILD THYME

CRUNCHY FENNEL SMOKED YOGURT CREAM

OR

BIO EGG COOKED AT 64°C

CLOUD OF GREEN PEAS AND GINGER, COCONUTS, SALTY BUTTER CRUMBLE



FROSTY MOMENT BY **PIERRE CREPAUD**



COD ROASTED WITH THYME AND CONFIT GARLIC

COULOURED TOMATOES, BROAD BEANS, GOAT'S FETA, CRUNCHY OLIVES SAUCE

OR

GRILLED PIECE OF HERENS BEEF FILLET WITH PEPPER

SOUFFLE POTATOES & CHANTERELLES PERSILLADE

LIGHT BÉARNAISE SAUCE WITH MOUNTAIN HERBS



BRIE DE MEAUX, TRUFFLES, MASCARPONE



SWEET MOMENT



WALLIS APRICOTS... LET US SURPRISE YOU

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