

« Irresistible Escape »

MENU SERVED TO THE WHOLE TABLE

FIRST IMPRESSION



GREEN ASPARAGUS

IN LIGHT CREAM

SMOKED SALMON PANNACOTTA



SPELLED FROM SAULT

RISOTTO

QUAIL EGG YOLK

SOY

TRUFFLES STRACCIATELLA

OR

LANDES DUCK FOIE GRAS

GREEN CHARTREUSE

PEACH

WILD THYME

POLLEN



FROSTY MOMENT BY PIERRE CREPAUD



WHEN THE OCEAN COMES IN WALLIS

ROASTED SCALLOPS

APRICOT

GIROLLE

RATTE POTATO

OLD MIMOLETTE CHEESE SHELLFISH JUS

OR

GUINEA FOWLS BREAST

SAGE FROM THE GARDEN

RIGATONI

TRUFFLES

ARTICHOKE

DUCK FOIE GRAS

PARMESAN

TETRAGON

SOY JUS



THE FAMOUS

BRIE DE MEAUX

TRUFFLES

MASCARPONE



SWEET MOMENT



MONTBLANCT "MY FAVOURITE PLATE" BACK FROM ISLANDS

MERINGUE

EXOTIC FRUIT

ISLAY VANILLA

COCONUTS SHERBETS

OR

CREATION OF THE DAY

LET US SURPRISE YOU

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