

Christmas in the Mountains

SSALT FLAKES

“MELBA” TOAST WITH CRABMEAT
LIGHT CAULIFLOWER PANNACOTTA
WILD TROUT CAVIAR FROM THE FJORDS



MMARBLED DUCK FOIE GRAS WITH SMOKED STURGEON

GREEN APPLE IN TEXTURE AND HOMEMADE TOASTED BRIOCHE



LLOBSTER MARINARA WITH SHELLFISH

ARTISANAL VERCORS RAVIOLI WITH FRESH HERBS



THE GLACIER SHOT



LLIGHTLY SMOKED CAPON BREAST ROASTED ON ITS CRISPY SKIN

SHALLOT WITH MARROW
SALSIFY IN TWO WAYS AND SAUTÉED CHESTNUTS
ALBUFERA SAUCE WITH GLACIER WINE



SSUGAR FLAKES TO WAIT ALL IN SWEETNESS



IN THE SPIRIT OF A MODERN YULE LOG “BACK FROM THE ISLANDS”

THE SWEETNESS OF DULCEY CHOCOLATE



COTTON CANDY & MIGNARDISES

PRICE CHF 180.-



CREATIONS BY **PIERRE CREPAUD**