

SPRING IS BACK ON OUR PEAKS

“SUNNY, MINERAL, AROMATIC, VEGETAL”

A CREATIVE KITCHEN OF GOURMET AND UNEXPECTED ARTWORK

First Sensation

Signature egg following season

COOKED AT 63 °C / AGRIA POTATOES / SALTY BUTTER

MOREL MUSHROOMS / BLUE MOUNTAIN COFFEE FLAKES

41.-

Duck foie gras on spring “R”

FOIE GRAS WITH GARIGUETTE STRAWBERRY

LIMONCELLO, BERGAMOT & VERBENA

LEMON PEPPER MERINGUES / SALT FLAKES

36.-

Sea & Mountain

TUNA FILLET JUST PAN FRIED / LIGHT WHITE ASPARAGUS PANNACOTTA

BLACK SESAME / SOYA JELLY

34.-

Discovery nature “Veg’Inspiration”

PICOLLO BURRATA / COOK AND CRUNCHY VEGETABLES / PARMESAN CRUMBLE

TOASTED FOCACCIA BREAD AND MOUNTAIN HONEY

29.-

Salt & Sweet water

The Ocean's breeze gives to us ...

WILD SEA BASS ROASTED ON HIS CRISPY SKIN

GREEN ASPARAGUS / MOREL MUSHROOMS / TARRAGON / PARMESAN

54.-

Scampi Land & Sea

JUST ROASTED / GREEN PEAS IN DIFFERENT SHAPES WITH MINT

WHIPPED BITTER CREAM / RASPBERRY

56.-

Arctic char from mountain lakes with bread skin

BEAR'S GARLIC / EGG PLANT IN DIFFERENT SHAPE

CONFIT DATTERINO TOMATO

41.-

IN ORDER TO PROTECT OUR OCEANS, ONLY FISH AND SHELLFISH THAT IS NOT CONSIDERED
AN ENDANGERED SPECIES, IS SERVED...

ORIGIN: NORTH ATLANTIC OCEAN, MEDITERRANEAN SEA AND GENEVA LAKE

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Happiness is in the fields

All beef

BEEF FILLET ROASTED WITH PEPPER

THE TAIL CONFIT 12 HOURS / DRIED MEAT CANNELLONI STUFFED WITH SÉRAC CHEESE

GRILLED CREAMY CARROTS / THE FAMOUSE PURÉE COCOTTE / TRUFFLES

64.-

A huge veal chop to share “My favourite plate”

SLOWLY COOK IN THE SKILLET / MELTING BUTTER WITH MOUNTAIN HERBS

CREAMY AGRIA GNOCCHI WITH PARMESAN / TRUFFLES

GREEN PEAS / MEAT JUS /

FOR PERSON 69.-

Land & Sea's match

PIGEON BREAST JUST ROASTED WITH ROSEMARY WOOD

CAVIAR / ASPARAGUS IN ALL SHAPES / LEMON GRASS YOGURT

REDUCED JUS

61.-

For a real gourmet

THE FAMOUSE PURÉE COCOTTE / SALTY BUTTER / TRUFFLES

34.-

BEEF AND VEAL COMES FROM SWITZERLAND

PIGEON COMES FROM FRANCE

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Passage through the dairy of Stéphane

The table

CHEESE FROM THE TERROIRS I LIKE

PASSIONATELY MATURED BY LOCALS

FRUITS RYE BREAD

20.-

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES.

FOR THE SAKE OF QUALITY AND DEPENDING ON DELIVERIES,

SOME PRODUCTS MAY BE MISSING. PLEASE FORGIVE US...

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Sweet Flakes

GOURMET, IMAGINATIVE, CURIOUS, CREATIVE, DREAMY

WE INVITE YOU TO ORDER YOUR DESSERT AT THE BEGINNING OF YOUR MEAL
AS THEY REQUIRE SPECIAL FINISHING TOUCHES.

Le Mont Blanc" Signature" winter

UNDER A MERINGUE CRUNCHY DOME / THE SWEETNESS OF VANILLA

THE FRESHNESS OF GRAPEFRUIT / THE EXOTIC LITCHI FLAVOUR

ALL PERFUMED WITH HIBISCUS

24.-

The ephemeral of a soufflé as an Irish coffee

WARM SOUFFLÉ PERFUMED WITH SWISS WHISKY

MELTING SALTED CARAMEL / CHOCOLATE BISCUITS

ARABICA ICE CREAM

24.-

Geometric Swiss Made gourmet

AROUND MILK GRAND CRU CHOCOLATE

EXOTICS FRUITS / PRALINE WITH TONKA-PEKAN NUTS

MANGO-PASSION SHERBET

24.-

The green lemon collection 2019

BITTER / CONFIT / MARINATED / GOURMET / CRUNCHY / LIGHT

WHIT EXTRA VIRGIN OLIVE OIL FROM HISTORE D'ENFER

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

Gourmet playtime

FOR CHILDREN UNDER 12 YEARS OLD

AMUSE BOUCHE LIKE THE ADULTS



SALAD / PAN-SEARED SCALLOPS / OLIVES / PARMESAN

OR

DUCK FOIE GRAS / GARIGUETTE STRAWBERRY / LEMON PEPPER MERINGUE



BEEF FILLET / DRIED MEAT CANNELLONI WITH SÉRAC / WHITE ASPARAGUS CREAM

OR

FERA FISH FROM GENEVA LAKE

EGG PLANT IN DIFFERENT SHAPE / CONFIT DATTERINO TOMATO



“...**A** GREEN MOUSE RUNNING IN THE GRASS,

I CATCH IT BY THE TAIL, I SHOW IT TO THESE GENTLEMEN...”



THE REAL AND UNIQUE COTTON CANDY

COME AND MAKE IT DIRECTLY IN THE KITCHEN WITH THE CHEF!!!

PRICE: 48.-

Sensation Menu at Chef Pierre's Table

« Why don't you dive into my world »

"LET GASTRONOMY ASIDE DO YOU WANT,
LET'S TALK ABOUT GREEDINESS, SENSATIONS AND DARING.
WHEN YOU COME BACK TO MY KITCHEN, I LIKE TO SEE THE ASTONISHMENT
AND THE SMILE ON THE FACES AND ESPECIALLY NOT THE BOREDOM,
THAT'S WHY I DARE TO SURPRISE WITH A TASTE,
A VISUAL, A DRESSAGE ... "

THE CONCEPT...

EXPERIENCE AN ORIGINAL EXPERIENCE DURING WHICH THE COOKS COME THEMSELVES

SERVE YOU AND PRESENT THE CHEF'S CREATIONS IN NINE SERVICES

FROM 2 TO 12 PEOPLE (RESERVATION REQUIRED)

9-COURSE MENU

PRICE: 169.-

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Wallis engraved in my heart

MY EPICUREAN PHILOSOPHY ...

DEAR CLIENTS,

AT THE RESTAURANT LEMONTBLANC, EVERY DAY,

MY TEAM AND I BUILD A KITCHEN AROUND

PRODUCTS THAT I LOVE.

WE SELECT THEM WITH THE UTMOST RESPECT FOR THE SOLE PURPOSE OF BRINGING YOU PLEASURE.

THE MORE WE ADVANCE IN OUR PASSION AND THE MORE THE PRODUCT SEEMS OF CAPITAL IMPORTANCE.

OUR SERVICE AND OUR WELCOME EXPRESS THIS NOTION OF SHARING.

THE COMPOSITION OF A PLATE MUST BE READABLE AND CONSTRUCTED.

SEASONALITY IS OBVIOUS; I WANT TO PUT IN MY KITCHEN MY SENSITIVITY AND INTELLIGENCE. WHEN WE THINK ABOUT OUR PLATES, ALL THESE DESIRES OF SHARING ARE TELESCOPING...

HOT, COLD, CRUNCHY, FONDANT, BROTH, SAUCE, ACIDITY, TEXTURES...

MY COOKING IS THE RESULT OF A PRODUCT, A SEASONING AND A COOKING HAVING FOUND THE RIGHT BALANCE...

ATTENTIVE TO THIS PHILOSOPHY, IT IS WITH THE HELP OF A WHOLE TEAM THAT I WISH TO SHARE IT WITH YOU...

GOOD TIME AMONG US ...

PIERRE CREPAUD A SIMPLE COOK

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