

SUMMER COLLECTION 2019

“A FUSION CUISINE AROUND THE WORLD CREATIVE,
FREE AND RESPECTFUL”

Feeling the departure

When Mountain invite the Ocean...

LOBSTER JUST PERFUMED WITH VERBENA / TOMATO AND MANGO SAUCE
CREAMY BURRATA / BIO OLIVE OIL FROM LIGURIA 39.-

The Orchard...

BONBONS OF FOIE GRAS / TONKA BEANS / CHERRY
DRESSING OF ALMOND AND GRAPEFRUIT / TOASTED FOCACCIA 36.-

Simply Good

BEEFSTEAK TOMATO / CRISPY SCAMPI WITH BASIL
PINE NUT / VANILLA OLIVE OIL / MAYONNAISE / FLOWERS END FRESH HERBS 29.-

Ultra Gourmet...

LITTLE MELTING POTATO GNOCCHI / CREAMY PARMESAN BROTH
ONIONS RINGS / TRUFFLE 29.-

Freshness of the Pasture

MELON CARPACCIO WITH WILD ANIS / PASTURE SÉRAC CHEESE
YUZU PEARLS / BALSAMIC CARAMEL / FROSTY WATERMELON 19.-

"Eating everything, is not started to understand everything?"

Feeling the Sea

Land and sea for a perfect match

JOHN DORY JUST ROASTED WITH WILD THYME

AGNOLOTTI WITH MUSHROOMS / BEEF CHEEKS RED WINE CONFIT

REDUCED JUS WITH FARM MILK

59.-

Wild Brittany turbot

SIMPLY PAN FRIED WITH EXTRA VIRGIN OLIVE OIL

CRISPI RISOTTO WITH PARMESAN

SAUTÉED CHANTERELLES / FRESH ROCKET SALAD / TRUFFLE BUTTER

56.-

The devil of Roscoff seas

DELICIOUS MONKFISH FROM BRITTANY NACRÉ

CREAMY BROTH WITH GLACIER WINE / KIWI / KUMARA

49.-

"The discovery of a new dish is more for the happiness of the human than the discovery of a star.

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

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

The journey and the Fields

Summer game version...

DEER FILLET FROM AUSTRIAN ALPS JUST ROASTED WITH PEPPER

EGG PLANT CONFIT / WALLIS APRICOT / COLONNATA WHITE BACON WITH HERBS

GENEPI PERFUMED JUS

59.-

Vitello Tonnato

VEAL TENDERLOIN COOKED VERY SLOWLY / TUNA STEAK

TEMPURA OF CAPERS / DATTERINO TOMATO CONFIT / MINI ZUCCHINI

LEMON-THYME JUS

64.-

The excellence of the *green* island

BLACK ANGUS BEEF / WILD HERBS BUTTER / MARROW WITH TRUFFLE AND PARSLEY

YELLOW CARROT MOUSSELINE

FREGOLA SARDA AS A RISOTTO WITH JUS

61.-

« Gastronomy is the art of using food to create happiness. »

MEATS COME FROM SWITZERLAND, FRANCE AND AUSTRIA

PRICES IN SWISS FRANCS
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Passage through the dairy

The famous

BRIE DE MEAUX WITH TRUFFLES AND MASCARPONE, MATURED AS WE LOVE IT 16.-

The table

CHEESE FROM THE TERROIRS I LIKE
PASSIONATELY MATURED BY LOCALS
FRUITS RYE BREAD 18.-

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...

*Summits of pleasure, Treasures of flavours,
Delight of the taste buds*

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

Timeless "LeMontBlanc"

UNDER A MERINGUE CRUNCHY DOME LIGHTLY BERGAMOT PERFUMED

THE FRESHNESS OF WILD STRAWBERRY AND BASIL

24.-

Wallis apricot and mountain honey

CREATION ALL IN FRESHNESS AROUND APRICOT

VERBENA / MOUNTAIN HONEY / CRISPY GRANOLA WITH PISTACHIO

ORCHARD SHERBET

24.-

Gran Cru chocolate and Seasonal Blueberry

COMPOSITION WITH BLACK AND MILK CHOCOLATE

COOKIE FLAKES / BLUEBERRY WITH GARDEN MINT

SEASONAL SHERBET

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

« Gluttony is a very nice defect. »

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Young Sprout

FOR CHILDREN UNDER 12 YEARS OLD

AMUSE BOUCHE LIKE THE ADULTS



LITTLE MELTING GNOCCHI WITH BASIL / CREAMY PARMESAN BROTH

CRISPY ONIONS / TRUFFLE SHAVING

OR

SCAMPI CRISPY WITH KADAIF / TZATZIKI



BEEF FILLET / DRIED MEAT CANNELLONI WITH SÉRAC / VEGETABLE GARDEN

OR

MONKFISH ROASTED / COLONNATA WITH BACON

LEMON RISOTTO / LITTLE CONFIT TOMATO



MOLTEN CHOCOLATE CAKE / SHERBET AS YOU LIKE



THE REAL AND UNIQUE COTTON CANDY

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

PRICE: 48.-

PRICES IN SWISS FRANCS
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Sensation Menu at Chef Pierre's Table

« Why don't you dive into my world »

BEHIND THE SCENES OF A MICHELIN STAR RESTAURANT

WHICH GOURMET DID NOT DREAM TO OBSERVE A GREAT CHEF IN THE KITCHEN AND THEN TASTE HIS CREATIONS BY HIS SIDE! THE CHEF PIERRE CREPAUD REALIZES YOUR WISH BY HAVING YOU SIT AT HIS TABLE IN FRONT OF THE HUGE KITCHEN AND WATCH THE BALLET OF A WELL-RUN TEAM.

THE CONCEPT...

EXPERIENCE AN ORIGINAL EXPERIENCE DURING WHICH THE COOKS COME THEMSELVES

SERVE YOU AND PRESENT THE CHEF'S CREATIONS

FROM 2 TO 12 PEOPLE (RESERVATION REQUIRED)

9-COURSE MENU

PRICE: 169.-

PRICES IN SWISS FRANCS
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Wallis engraved in my heart

MY EPICUREAN PHILOSOPHY ...

"LET THE GASTRONOMY A MOMENT ASIDE IF YOU WISH"

LET'S TALK ABOUT GREEDINESS, SENSATIONS AND DARING.

WHEN THE CURTAIN RISES, 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 TRAINING ...

MY TEAM AND I BUILD A KITCHEN AROUND THE PRODUCTS I LOVE.

THE COMPOSITION OF A PLATE MUST BE READABLE AND CONSTRUCTED.

SEASONALITY IS OBVIOUS;

HOT, COLD, CRUNCHY, MELTING 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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