

Exploring the highest lands

MENU SERVED TO THE WHOLE TABLE

SALT FLAKES

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FRESH

TOMATO GAZPACHO / PINEAPPLE WITH GARDEN MINT
SERAC CHEESE FROM CORBYRE PASTURE WITH WILD HERBS

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HIKING IN THE ORCHARDS

BONBON OF DUCK FOIE GRAS / APRICOTS IN DIFFERENT SHAPE
COCOA CRANE / COUNTRY BREAD TOASTED

OR

BACK FROM THE ISLAY

SEABREAM CEVICHE PASSION AND MANGO
ESPUMA COCO / YUZU PEARL

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TOTALLY FROSTED

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WHEN MOUNTAIN INVITES OCEAN

SCALLOPS WITH HERBS CRUST
CROUSTI RISOTTO WITH PARMESAN / CHANTERELLES SAUTÉED
FRESH ROCKET SALAD / TRUFFLE BUTTER

OR

HAPPINESS IS IN THE FIELD...

SIMMENTAL BEEF ENTRECOTE / MARROW WITH PERSILLADE
CARROT MOUSSELINE / FREGOLA SARDA AS A RISOTTO WITH JUS

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THE PASTURE

BRIE DE MEAUX CHEESE / MASCARPONE / SUMMER TRUFFLE

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THE MILKY WAY...

SMALL SWEETIES TO WAIT PATIENTLY

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SWISS MADE...

MILK CHOCOLATE SWISS MADE / SEASONAL STRAWBERRY
JAMAICA PEPPER END MORE

OR

THE SURPRISE

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