

Flavish Summer on the highs of Plans Mayens

MY SIGNATURE MENU FOLLOWING THE SEASONS...
MENU SERVED TO THE WHOLE TABLE

SUMMER FRESHNESS



MARINATED LANGOUSTINES 'À CRUS', PEACH,
REFRESHING LEMON VERBENA SHERBET



SIMPLY ROASTED SWEETBREAD, ARTICHOKE, SUMMER TRUFFLE
WILD THYME REDUCED JUS



LIGHTLY POACHED ARCTIC CHAR WITH WILD MOUNTAIN HERBS
VEGETABLES RAVIOLI
CRISPY CEREALS, GREEN JUS



LITTLE FROSTED TO DISCOVER



AGED BEEF RIB EYE
ONION CHUTNEY WITH HERBS, BONE MARROW CROMESQUIS
LIGHTLY BURNED CARROT PULP
TASMANIAN PEPPER SAUCE



BACK FROM THE PASTURES



SWEET SIGNATURE



GOURMET MOMENT FROM OUR PASTRY CHEF ANTOINE IDENN
FOLLOWING THE SEASONS AND MORE...



MIGNARDISES & COTTON CANDY

MENU FR. 159.-

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE 13H15 & 21H15.

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED