

FALL GOURMET LEGENDS

AT THE BEGINNING...

THE PÂTÉ EN CROÛTE (FRENCH PIE) FOLLOWING THE TIME AND
INSPIRATIONS 28.-

A LITTLE SOUP

SQUASH, ARCTIC CHAR, MATCHA GREEN TEA, GREEN CURRY 27.-

THE TIMELESS

THE EGG OR THE HEN

EGG, AGRIA POTATOES, FALL TRUFFLES, CROUTONS 49.-

WHAT'S THAT?

DUCK FOIE GRAS, PUMPKIN, GENEPI AND CHESTNUT 44.-

ORIGIN: WALLIS / FRANCE / SWITZERLAND

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

OUT OF THE FOGGY LANDS

LEAVES TO LEAVES *

JERUSALEM ARTICHOKE, FIGS, UNDERGROWTH MUSHROOMS 32.-

LIKE A NICE ROAST *

BUTTERNUT, WILD JUNIPER, TAPIOCA AND COCONUT 38.-

FROM LAKES AND TIDES

A LIL' SANDWICH

PIKE FISH, WATERCRESS, SAFFRON AND BROWN BUTTER 47.-

WE ARE GOING TO MAKE A FUSS

SCALLOPS, SALSIFIES, CRANBERRIES AND WALNUTS 55.-

* VEGAN SELECTION

ONLY ONE FOOT FROM THE FOREST TO THE MEADOW

YUMMY!

WILD BOAR CHEEK, SCAMPI, PARSNIP, QUINCE AND HAZELNUT 68.-

CLASSIC BUT NOT TOO MUCH

DEER SADDLE, BRUSSEL SPROUTS,
FRIBOURG BOTZI PEAR AND CRANBERRIES 60.-

THE RED AND THE BLACK

AGED BEEF RIB-EYE, ELDERFLOWER, FIGS AND RED CABBAGE 66.-

MEAT ORIGIN: SWITZERLAND, FRANCE, AUSTRIA
FISH ORIGIN: SWITZERLAND, MEDITERRANEAN SEA AND ATLANTIC OCEAN

PRICES IN SWISS FRANCS
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PASSAGE THROUGH THE DAIRY

BACK FROM THE PASTURES

BRIE DE MEAUX CHEESE, MASCARPONE, FALL TRUFFLE 22.-

MR. S... 'S GOAT

FRESH GOAT CHEESE, FIGS, HONEY, PECAN NUTS, YOUNG SPROUTS 16.-

IN CASE OF ALLERGIES OR DIETARY REQUIREMENTS, OUR WAITING TEAM WILL BE HAPPY TO
INFORM YOU ABOUT THE INGREDIENTS USED

FOR A SAKE OF QUALITY AND DEPENDING ON DELIVERIES, SOME PRODUCTS MAY BE MISSING.
PLEASE FORGIVE US...

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

THE SWEETS, INFINITE GLUTTONY

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

LEMONTBLANC SIGNATURE

CRISPY MERINGUE

THE FRESHNESS OF BLUEBERRIES

THE SWEETNESS OF CHESTNUT ICE CREAM

24.-

AUTUMN LEAF

APPLE AS A TATIN PIE, PEAR, PASSION FRUITS

HAY CREAM AND SHERBET

27.-

PERFECT MATCH BETWEEN LEMON AND FRESH HERBS

CREAM OF LEMON AND OLIVE OIL,

LEMON COMPOTE WITH FRESH HERBS, HONEY GRANOLA

HERBAL SHERBET

27.-

SELECTION OF HOMEMADE SHERBETS AND ICE CREAM

SEASONAL FLAVOURS

19.-

M E N U V . I . K I D

AMUSE BOUCHE LIKE THE ADULTS

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SLOW COOKED ORGANIC EGG

AGRIA POTATOES, CROUTONS

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SCALLOPS

JERUSALEM ARTICHOKES, FIGS, UNDERGROWTH MUSHROOMS

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CLASSIC MELTING CHOCOLATE FONDANT

HOMEMADE VANILLA ICE CREAM

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THE FAMOUS COTTON CANDY TO MAKE BY YOURSELF IN THE KITCHEN

MENU FR. 48.-

SERVED FOR OUR YOUNG SPROUTS UNTIL 12 YEARS OLD

T O T H E M O N T B L A N C T A B L E

« PLEASE LET THE GASTRONOMY ON THE SIDE,
LET'S TALK ABOUT LOVE OF GOOD FOOD, FEELINGS AND DARING.
WHEN YOU COME INTO MY KITCHEN, I LIKE TO SEE THE SURPRISE
AND THE SMILE ON THE FACES AND NOT THE BOREDOM,
THIS IS THE REASON WHY I DARE SURPRISING YOU WITH A FLAVOUR, A
PRESENTATION, A SCENT...»

BE WELCOME TO BE PART OF THE ACTION....

IN A UNIQUE PROPERTY,
YANNICK CREPAUX IS HERE FOR THE SHOW EVERY NIGHT.
HIS TEAM AND HIMSELF JUST HAVE ONE IDEA: TO PUT THE GASTRONOMY
ON!

A FITTED DISCOVERY MENU CRAFTED WITH THE BEST PRODUCTS OF THE
LOCAL TERROIR TO SHARE DURING A PRIVILEGED TIME IN THE KITCHEN

FROM 2 TO 12 GUESTS (ON BOOKING)

MENU IN 9 COURSES

FR. 179.-