



GOURMET LAND

MENU SERVED TO THE WHOLE TABLE

FOLLOWING THE WIND AND THE SEASONAL INSPIRATIONS

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LITTLE TRUFFLED RILLETTE TOAST, BELUGA LENTILS SALAD

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EGG FROM HERE, MUSHROOMS, SMOKED PARMESAN CHEESE

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THE FROSTED TO BE DISCOVERED

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WE ARE GOING TO MAKE A FUSS
SCALLOPS, SALSIFIES, CRANBERRIES AND WALNUTS

OR

HARE « LECRANS » STYLE

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CHEESE INSPIRATION

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SWEET IMPATIENCE

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FALL CREATION OF OUR PASTRY CHEF ANTOINE IDENN

FR. 98.- MENU WITHOUT CHEESE

FR. 112.- MENU WITH CHEESE

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE 1.15PM AND
9.15PM.