

# HYGGE

« *WELL-BEING, HAPPY MOOD, WARM  
ATMOSPHERE* »

TO WELL BEGIN, YOU HAVE  
TO FEEL COMFORTABLE

## WELL-BEING

KING CRAB, CUCUMBER, WASABI, NASHI, BUTTERMILK 34.-

## RELAXATION

SKIPJACK TUNA, CAVIAR, SOUR CREAM, POTATOES, SEA GRAPES 42.-

## POSITIVES VIBES \*

BROCCOLI, ORANGE, KUMQUAT, TOASTED BREAD, SESAME 27.-

## GOOD MOOD

FRENCH TOAST, TRUFFLE, SHALLOTS, SMOCKED MAPLE SYRUP 47.-

# THE TIMELESS

## COMFORT FOOD

EGG, AGRIA POTATO, WINTER TRUFFLE, CROUTONS 56.-

## COCOONING

DUCK FOIE GRAS, GINGER BREAD, SQUASH, SHIRAZ 44.-

ORIGIN: WALLIS / FRANCE / SWITZERLAND

PRICES IN SWISS FRANCS  
GRATUITY AND VAT INCLUDED

ENJOY THE SMALL  
THINGS THAT LIFE CAN  
OFFER

CUTTY CHOU \*

COLLIFLOWER, TRUFFLE, HAZELNUTS

48.-

TAKE IT EASY

BRILL, FENNEL, ALMONDS, GOAT MILK

54.-

BY THE FIREPLACE

SCALLOPS, VONGOLE, ASH, BURNED LEEKS, CLEMENTINE

56.-

\* VEGAN SELECTION

# THE ART OF SHARING A CONVIVIAL TIME

## COMFORTING

BEEF FILET, HANGER STEAK, BUTTERNUT, WAFFLE POTATOES

BÉARNAISE, KETCHUP, MAYO

68.-

## COSY

PIG CUTLET, JERUSALEM ARTICHOKES, BLACK GARLIC, PARSLEY

59.-

## RELAX

VEAL BREAST, MISO, PONZU, ENDIVES

52.-

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

# COMFORTING CHEESE

## SO CREAMY!

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

## SOFT LIKE A SHEEP

SHEEP CHEESE, QUINCE, PEANUTS 18.-

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

CRUNCHY MERINGUE

THE FRESHNESS OF THE GRAPEFRUIT & LITCHI AND THE BERGAMOT

THE SWEETNESS OF THE GRUYERE'S DOUBLE CREAM 24.-

## FEET ON THE GROUND...

LIMONCELLO BABA, CREAMY LEMON, HAZELNUT PRALINE

LEMON SHERBET 27.-

## ... HEAD IN THE CLOUDS!

EXOTIC COMPOTE, SAMBIRANO CHOCOLATE GANACHE

LIQUORICE GAVOTTE,

BANANA, PASSION FRUIT AND LIQUORICE 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

~

SLOW COOKED ORGANIC EGG

AGRIA POTATOES, CROUTONS

~

SCALLOPS

BURNED LEEKS, CLEMENTINE

~

CLASSIC MELTING CHOCOLATE FONDANT

HOMEMADE VANILLA ICE CREAM

~

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. 189.-