

F-ESTIVAL

SUMMER SUITS YOU SO WELL

FRESHNESS OF A SUMMER MORNING IN THE ORCHARD

BUFFALO MOZZARELLA FROM JURA

CHERRY, CUCUMBER, CORN, SWEET LOVE 29.-

SMOKY SUMMER

SMOCKED LOË PERCH, GREEN ZEBRA,

“ROSE DE BERNE” TOMATO, ELDERFLOWER FROM CHERMIGNON 32.-

FALLEN FROM A WILD CHERRY TREE

DUCK FOIE GRAS

“BIGARREAUX” CHERRY, ALMOND, PURPLE CARDAMOM 40.-

FROM THE GARDEN TO THE PASTURE

ZUCCHINI FLOWER, FRESH SERAC CHEESE FROM CORBYRE PASTURE

LOVAGE, SWEET GARLIC 34.-

THE TIMELESS

FARM EGG, AGRIA POTATO, MR. MEYLAN TRUFFLE, CROUTONS 42.-

BRUT NATURE

BARLEY, WHEAT, BLACK LEMON, PEPPERMINT, BORAGE, GREEN JUS 27.-

FROM OUR LAKES AND RIVERS

CONFIT OF SWEETNESS

ARCTIC CHAR FROM GENEVA LAKE

WATERMELON, BELL PEPPER, KOSHO YUZU

43.-

A "LIL' SANDWICH"

"RIVER" TROUT

LEMONGRASS, LEMON LEAVES, SANCHO PEPPER

41.-

THE BEAUTIES THE OCEAN HAVE

THIN SLICES

LANGOUSTINES

NECTARINE, SWEET WOODRUFF, JAPAN LEMON

59.-

NOT FROM HERE, BUT ALMOST

RED MULLET

ARTICHOKES, HAY, SAFFRON

53.-

FOR MEAT LOVERS FROM EVERYWHERE

MY FAVOURITE

PASTURE LAMB

EGGPLANT, POTATO, NORI SEAWEED, MISO

52.-

LISTEN TO THE GROWING FOREST

SUMMER DEER

CHANTERELLE MUSHROOM, BEETROOT, MACADAMIA NUTS

58.-

YOU'RE BEAUTIFUL BUT YOU ARE HUGE! (2 PEOPLE)

TOMAHAWK

WILD THYME FROM PLANS-MAYENS, CELERIAC, HUMAGNE ROUGE,

CUBEPE PEPPER

147.-

WHAT A MESS!

"BEER" PIG CUTLET

MARMOTTE WHEAT BEER, BOLETE, APRICOT

54.-

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

MILKY GLUTTONY

CLASSIC, BUT SO GOOD !

BRIE DE MEAUX, JURA SUMMER TRUFFLE, MASCARPONE CHEESE 22.-

SWEET SUMMER

NÉCESSITANT UN TRAVAIL DE FINITION PARTICULIER,
NOUS VOUS INVITONS À COMMANDER VOTRE DESSERT EN DÉBUT DE REPAS.

LEMONTBLANC SIGNATURE

CRISPY MERINGUE

THE SWEETNESS OF THE VERBENA CREAM

THE FRESHNESS OF THE PEACH AND THE REDCURRANTS 24.-

TIRAMISU 2.1

CHOCOLAT BISCUIT, MASCARPONE AND VANILLA CREAM

TOFFEE, COFFEE ICE CREAM 27.-

TOMATO MARJO

“MARA DES BOIS” STRAWBERRY CRÉMEUX, MARJORAM GANACHE CREAM

CHERRY TOMATO, KAMPOT PEPPER, TOMATO SHERBET 27.-

SELECTION OF HOMEMADE SHERBETS AND ICE CREAM

SEASONAL FLAVOURS 19.-

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

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

~

SUMMER DEER

CHANTERELLE MUSHROOM, BEETROOT, MACADAMIA NUTS

~

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

TO THE MONT BLANC TABLE

« 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.-

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