



TERROIR GOURMAND

SIGNATURE MENU FOLLOWING THE SEASONS
MENU SERVED TO THE WHOLE TABLE

SUMMER INSPIRATION BITES

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SMOCKED LOË PERCH, GREEN ZEBRA,
“ROSE DE BERNE” TOMATO, ELDERFLOWER FROM CHERMIGNON

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ZUCCHINI FLOWER, FRESH SERAC CHEESE FROM CORBYRE
PASTURE
LOVAGE, SWEET GARLIC

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THE GLACIER SHOT

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ARCTIC CHAR FROM LAKE GENEVA
WATERMELON, BELL PEPPER, KOSHO YUZU

OR

“BEER” PIG CUTLET
MARMOTTE WHEAT BEER, BOLETE, APRICOT

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MILKY INSPIRATION

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REASSURING SWEETNESS

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SUMMER CREATION FROM OUR PASTRY CHEF ANTOINE IDENN

FR. 112. MENU WITHOUT CHEESE

FR. 124. MENU WITH CHEESE

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