



TERROIR GOURMAND

SIGNATURE MENU FOLLOWING THE SEASONS
MENU SERVED TO THE WHOLE TABLE

FALL INSPIRATION BITES

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CHESTNUT, CHARTEUSE VERTE
"L'AFFINEUR ALPIN" HAM, REBIBE CHEESE

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DEER, CILANTRO, PECAN NUTS, BRIOCHE, CRANBERRY

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FIRST FALL PRIMA

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ARCTIC CHAR
ROMANESCO CABBAGE, CORNUCOPIAN, BARBERRY, KAFFIR

OR

YOUNG WILD BOAR
PARSNIP, FIGS, QUINCE

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MILKY INSPIRATION

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REASSURING SWEETNESS

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FALL 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.