

À LA CARTE

STARTERS

King fish, yellow tail 48

Raw marinated - Manuka honey - Bourbon vanilla - yuzu from Japan

Bouillabaisse, 78

Rouille - garlic crisps

Dublin Bay prawn from South Africa, 58

Rhubarb - jasmin - sansho - bisque

Swiss veal, 48

Tatar - handcut - horseradish - potato

With 10gr Osciètre caviar from Belgium, 96

MAIN COURSES

Sea bass from l'île d'Yeu, 86

Roasted on skin - crayfish - chartreuse

Wild turbot, papillote, 118

Beurre blanc - lemon eucalyptus - smoked sturgeon - caviar Prunier Prunier - mussels

Swiss veal, sliced veal fillet mignon, 84

Rösti from Bintje potatoes

Beef from Switzerland, fillet, 86

Roasted - Bordelaise sauce - fermented green pepper crust

Laurent Eperon - Chef de cuisine

Origin: king fish - farmed - Australia, Osciètre caviar - Belgium, Baeri caviar - France, rock fish - Northeast Atlantic, crayfish - Europe inland waters
lobster - Northeast Atlantic, prawn - Mediterranean Sea, mussels: Northeast Atlantic & Mediterranean Sea,
Dublin Bay prawn - Southwest Atlantic, sea bass - Northeast Atlantic, duck - France, turbot - Northeast Atlantic,
smoked sturgeon - farmed - Italy, beef - Switzerland, veal - Switzerland,

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DESSERTS

Golden Delicious, 26

Vanilla Ice cream - caramel

Exotic, 26

Mango - coconut

Chocolate, 26

Pop Art - bitter chocolate sorbet 1844

Homemade ice cream, per scoop 7

Vanilla from Tahiti

Pistachio from Piedmont

Masia el Altet olive oil

Caramel

Homemade sherbets, per scoop 7

Lime blossom

Yuzu from Japan

Bitter chocolate 1844

Coconut

Served with

Double cream - vanilla from Madagascar - chantilly

Sablé

Fresh and ripe cheese, selection from J.L. Hadey, 32

Assorted cheese from our trolley - freshly baked bread and butter

CHF - VAT incl.

Summer 2019

For information's concerning allergies or intolerances, please do not hesitate to ask our service personnel.