

À LA CARTE

STARTERS

Bouillabaisse, 78

Garlic crisps – Rouille

Scallop*, 68

Maillard – Jerusalem artichoke – hazelnut from Piedmont – aged vinegar – Bleu de Termignon

Potato*, 58

Gnocchi – Sbrinz – leek

MAIN COURSES

Codfish from Norway*, 86

Steamed – black salsify – razor clam – Norman sauce

Veal from Switzerland, 86

Filet – roasted – caraway – Absinth – black garlic

Swiss veal, sliced veal fillet mignon Zurich style, 86

Rösti from Bintje potatoes

*With white truffle upon request CHF 18 per gram

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DESSERTS

Yuzu from Japan – citrus fruits, 28
Pop Art

Lait d'Or – Vanilla, 28
Lukewarm

Chocolat Moelleux 1844, 28
Hot

Homemade ice cream, per scoop 9
Vanilla from Tahiti
Bitter chocolate
White coffee

Homemade sorbets, per scoop 9
Yogurt
Passion fruit

Served with
Double cream – vanilla from Madagascar – Chantilly
Sablé – Fleur de sel
Granola – oat – spelt

Selection of cheeses, 48
From the trolley

Served with
Toasted Bread
Focaccia
Jam of swiss fruits
Cassis jelly
Powder of caramelized hazelnuts – salt of the Alps