

À LA CARTE

STARTERS

Zander from Europe, 68
Japanese inspiration

Dublin bay prawn from South Africa, 88
Elderflower vinaigrette

Sweetbread from Switzerland, 68
Chanterelles – Gribiche Sauce

MAIN COURSES

Monkfish, 92
Bouillabaisse sauce – harissa – shellfish

Guinea fowl from France, 92
Forest mushrooms – Supreme Sauce – broccoli

Swiss beef, 98
Two preparations – BBQ

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DESSERTS

Apricot – verbena, 32
Apricotsorbet

Cassis, 32
Mousse

Chocolate – coffee, 32
Cappuccino

Homemade ice cream, per scoop 9
Vanille from Tahiti
White Coffee
Fleur de lait

Homemade sorbets, per scoop 9
Apricot
Bergamot
Cassis

Served with
Double cream – vanilla from Madagascar – chantilly
Sablé – fleur de sel
Granola – oat – spelt

FROMAGES

Matured cheeses, 48
From the trolley

Served with
Toasted Bread
Jam of swiss fruits
Butter

June – September 2022