

À LA CARTE

STARTERS

Bouillabaisse, 78
Garlic crisps – Rouille

Scallop, 78
Maillard – chervil root – black truffle

Potato, 59
Gnocchi – Sbrinz – leek – black truffle

MAIN COURSES

Codfish from Norway, 88
Steamed – black salsify – razor clam – Norman sauce – black truffle

Swiss Poulard, 88
Breast – Sauce Suprême – vin jaune – croquette

Swiss veal, sliced veal fillet mignon Zurich style, 86
Rösti from Bintje potatoes

À LA CARTE

DESSERTS

Yuzu from Japan, 32
Citrus fruits – Pop Art

Hazelnut from Piedmont, 38
Black truffle

Chocolat Moelleux 1844, 32
Hot

Homemade ice cream, per scoop 9
Vanilla from Tahiti
Hazelnut

Homemade sorbets, per scoop 9
Bergamot
Chocolate

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
Jam of swiss fruits
Powder of caramelized hazelnuts – salt of the Alps
Butter
Aged vinegar