

# À LA CARTE

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## STARTERS

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**Potato from the region, 63**  
Vichyssoise – Beignet – black truffle

**Scallop, 68**  
Maillard – Sauce Poulette – ceviche – basil-yuzu-honey vinaigrette

**Sweetbread, 58**  
Saltimbocca – chanterelles – Absinth from Jura – sauce Gribiche

## MAIN COURSES

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**John Dory, wild caught, 84**  
Steamed – beurre blanc – eucalyptus – smoked sturgeon – Gillardeau oyster

**Summer venison, 96**  
Filet – forest trumpet – jus of Galapagos coffee

**Swiss veal, sliced veal fillet mignon Zurich style, 84**  
Rösti from Bintje potatoes

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## DESSERTS

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**Apricot, 28**

Vanilla from Uganda – verbena

**Elderflower, 28**

Rosé champagne

**Homemade ice cream, per scoop 7**

Vanilla from Tahiti

Lait d'or

**Homemade sorbets, per scoop 7**

Rosé champagne

Apricot

**Served with**

Chantilly – double cream – vanilla from Madagascar

Sablé

**Selection of five fresh and matured cheeses, 38**

Toasted Bread – yellow plum