

# À LA CARTE

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## STARTERS

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**Breton lobster, 98**  
Salad

**White asparagus from South Germany, 58**  
Vinaigrette – Mimosa

**Beetroot – butter milk, 48**  
Oxalis

## MAIN COURSES

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**Turbot, 146**  
Back – champagne sauce  
+ 10g caviar from Belgium, 40

**Swiss veal, 92**  
Veal forerib – fermented pepper

**Lamb from Sisteron, 92**  
Loin – jus

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## DESSERTS

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**Rhubarb – strawberry, 32**  
Purple Shiso sorbet

**Lavender honey, 32**  
Almond – yoghurt

**Chocolate – coffee, 32**  
Cappuccino

**Homemade ice cream, per scoop 9**  
Vanilla from Tahiti  
White coffee  
Fior di Latte

**Homemade sorbets, per scoop 9**  
Purple Shiso  
Bergamot

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

**Selection of cheeses, 48**  
Cheese trolley

**Served with**  
Toasted Bread  
Jam of swiss fruits  
Butter  
Powder of caramelized hazelnuts – salt of the Alps  
Aged vinegar