

À LA CARTE

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STARTERS

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Calf's head, 52

Carpaccio - vinaigrette - Verjus

American lobster, 98

Quince - croquette

Bouillabaisse, 78

Rouille - garlic crisps

Tatar of Swiss veal, 62

Handcut - Darphin potato

With 10g Oscîère caviar 48

MAIN COURSES

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Codfish from Norway, 105

Steamed - razor clam - Oscîère caviar

Pikeperch from Europe, 98 - Marmite Youngster 2018 Maximilian Müller

Cabbage - champagne - saucisson Vaudois - truffle

Swiss veal, sliced veal fillet mignon Zurich style, 84

Rösti from Bintje potatoes

Venison from Austria, 98

Grand Veneur

Laurent Eperon - Chef de cuisine

Origin: calf's head - Switzerland, codfish - Northeast Atlantic, rock fish - Northeast Atlantic, lobster - Northwest Atlantic, Prawn - Mediterranean Sea, mussels: Northeast Atlantic, pikeperch - farmed Europe, veal - Switzerland
Oscîère caviar - farmed Belgium, venison - Austria

All our fish is wild caught if not otherwise specified.

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DESSERTS

Apple, 28
Tarte Tatin

Exotic, 28
Curd cheese - vanilla

Chocolate 1844, 26
Pop Art - bitter chocolate sorbet

Homemade ice cream, per scoop 7
Vanilla from Tahiti
Pistachio from Sicily
Hazelnut from Piedmont
Picual olive oil

Homemade sorbets, per scoop 7
Rose champagne
Yuzu from Japan
Bitter chocolate 1844
Passion fruit -Java pepper

Served with
Double cream - vanilla from Madagascar - chantilly
Sablé

Selection of fresh and matured cheese, 32
Grilled bread

CHF - 7.7% VAT incl.

Autumn 2020

For information's concerning allergies or intolerances, please do not hesitate to ask our service personnel.