



CHAPTER XII

COLD STARTERS

BEEF TARTARE, TRUFFLES FROM THE VAUD JURA

Tangy - Smoky - Truffled

CHF 36.-

SHRIMP AND LOBSTER DUO

Salty - Delicate - Creamy

CHF 32.-

HOT STARTERS

GAMBERO ROSSO WITH VALLEMAGGIA RISOTTO

Velvety - Oceanic - Refined

CHF 38.-

ROASTED SWEETBREAD, JERUSALEM ARTICHOKES
AND COFFEE SAUCE

Roasted - Toasted - Smoked

CHF 36.-

MAIN DISHES

WAGYU BEEF RIB STEAK, PAN-FRIED FOIE GRAS, TRUFFLE

Tender - Truffled - Festive

CHF 78.-

LOBSTER CARDINAL

Noble - Briny - Elegant

CHF 64.-

CHEESES

CHEESE FROM OUR CELLAR

*For groups of 6 or more, the cellar visit is replaced
with a curated selection served on a platter.*

CHF 24.-

DESSERTS

WHITE CHOCOLATE SPHERE, MATCHA TEA AND ALMONDS

Indulgent - Creamy - Comforting

CHF 21.-

UNDERGROWTH

Praline - Nutty - Roasted

CHF 22.-

Our local vendors : Marché de Neuchâtel for fresh produces ; Sterchi in La Chaux-de-Fonds for the cheeses ; Pisciculture Bio de Môtiers ; Olivier Junod d'Auvermier for the Lake Neuchâtel fish ; Boucherie Danzer Val-de-Travers ; La boucherie Montandon des Ponts-de-Martel ; La boucherie Bernard Perroud de la Chaux-de-Fonds ; Maison Lehnherr à Bevaix



SIGNATURE TASTING MENUS

YESTERYEAR MENU

BEEF TARTARE, TRUFFLES FROM THE VAUD JURA
Tangy - Smoky - Truffled

GAMBERO ROSSO WITH VALLEMAGGIA RISOTTO
Velvety - Oceanic - Refined

DUCK BREAST, PAN-FRIED FOIE GRAS AND MANDARIN ORANGE
Refined - Tangy - Grilled

LEMON-BASIL
Herbaceous - Lemony - Meringue-like

UNDERGROWTH
Praline - Nutty - Roasted

One hundred and forty francs

FOR 2 PEOPLE OR MORE

With wine pairing
Fifty francs

WINTER PROMENADE

SHRIMP AND LOBSTER DUO
Salty - Delicate - Creamy

LANDES FOIE GRAS MARINATED IN CHAMPAGNE
Earthy - Fruity - Creamy

GAMBERO ROSSO WITH VALLEMAGGIA RISOTTO
Velvety - Oceanic - Refined

BRESSE POULTRY STUFFED WITH TRUFFLES UNDER THE SKIN
Noble - Deep - Intense

LEMON-BASIL
Herbaceous - Lemony - Meringue-like

WHITE CHOCOLATE SPHERE, MATCHA TEA AND ALMONDS
Indulgent - Creamy - Comforting

One hundred and fifty-five francs

FOR 2 PEOPLE OR MORE

With wine pairing
Sixty francs

Origin of our meats : Switzerland - France / fish : Atlantic - Mediterranean Sea and Lake Neuchâtel, if not otherwise specified
Our team stands by to take note of dietary requirements and inform you on potential allergens.