



CHAPTER VI

STARTERS

MULTICOLOURED TOMATOES, BURRATA, STRAWBERRY AND VERBENA

Herbal - creamy - delicate

CHF 32.-

SCALLOPS, DAIKON AND WASABI

Briny - tangy - spicy

CHF 34.-

CHANTERELLES, FARM EGG AND VIN JAUNE

Velvety - rounded - delicate

CHF 38.-

MAIN COURSES

QUAIL FILLET, ZUCCHINI, CHERRY AND PAN-SEARED FOIE GRAS

Noble - fruity - rich

CHF 63.-

CATCH OF THE DAY

According to the fish market

CHF 59.-

CHEESE AND DESSERTS

CHEESES FROM OUR CELLAR

For parties of 6 or more, access to the cellar is replaced by a selection served on a platter

CHF 24.-

VALAIS APRICOT

Generous - creamy - comforting

CHF 22.-

DESSERT OF THE DAY

Inspired by our Pastry Chef

CHF 19.-

Our local supplier are: Neuchâtel market for fruits and vegetables; Sterchi for cheeses; Môtiers bio fisch farm; Olivier Junod for lake Neuchâtel fish ; Danzer Val-de-Travers, Montandon Les Ponts-de-Martel ; Bernard Perroud La Chaux-de-Fonds for meats; Maison Lehnerr in Bevaix ; Mäder Neuchâtel for bread

Origin of meats: Switzerland - France
Origin fish: Atlantic - Mediterranean and Lake Neuchâtel, unless otherwise specified.



MENUS

FROM 2 PEOPLE

YESTERYEAR MENU

APPETIZER

MULTICOLOURED TOMATOES, BURRATA,
STRAWBERRY AND VERBENA
Herbal - creamy - delicate

CHANTERELLES, FARM EGG AND VIN JAUNE
Velvety - rounded - delicate

QUAIL FILLET, ZUCCHINI, CHERRY AND
PAN-SEARED FOIE GRAS
Noble - fruity - rich

CHEESE CELLAR EXPERIENCE
(CHF 22.- extra charge)

VALAIS APRICOT
Generous - creamy - comforting

MIGNARDISES

ONE HUNDRED AND FORTY FRANCS
WINE PAIRING AT FIFTY FRANCS

SUMMER WALK

APPETIZER

MULTICOLOURED TOMATOES, BURRATA,
STRAWBERRY AND VERBENA
Herbal - creamy - delicate

SCALLOPS, DAIKON AND WASABI
Briny - tangy - spicy

CHANTERELLES, FARM EGG AND VIN JAUNE
Velvety - rounded - delicate

QUAIL FILLET, ZUCCHINI, CHERRY AND
PAN-SEARED FOIE GRAS
Noble - fruity - rich

CHEESE CELLAR EXPERIENCE
(CHF 22.- extra charge)

CHAMPAGNE INSPIRATION
Fruity - balanced - frozen

VALAIS APRICOT
Generous - creamy - comforting

MIGNARDISES

ONE HUNDRED AND FIFTY-FIVE FRANCS
WINE PAIRING AT SIXTY FRANCS

