



CHAPTER I

STARTERS

LANDES FOIE GRAS MARINATED IN CHAMPAGNE
Earthy - fruity - creamy
CHF 32.-

PRAWN & LOBSTER DUO
Iodised - delicate - creamy
CHF 36.-

VEGETABLE RAVIOLI WITH OXTAIL
AND LONG PEPPER
Silky - round - delicate
CHF 29.-

MAIN COURSES

BRESSE CHICKEN WITH TRUFFLE UNDER THE SKIN
Noble - deep - intense
CHF 63.-

CATCH OF THE DAY
According to the fish market
CHF 59.-

CHEESE & DESSERTS

CHEESES FROM OUR CELLAR
*From 6 guests, access to the cellar is replaced
by a selection served on a platter.*
CHF 24.-

WHITE CHOCOLATE SPHERE, MATCHA TEA
& ALMONDS
Indulgent - creamy - comforting
CHF 22.-

DESSERT OF THE DAY
Inspired by our Pastry Chef
CHF 19.-

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'Auvernier 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 ; La boulangerie Mäder for bread



SIGNATURE TASTING MENUS

FROM 2 GUESTS

YESTERYEAR MENU

AMUSE-BOUCHE

PRAWN & LOBSTER DUO

Iodised - delicate - creamy

VEGETABLE RAVIOLI WITH OXTAIL AND LONG PEPPER

Silky - round - delicate

BRESSE CHICKEN WITH TRUFFLE UNDER THE SKIN

Noble - deep - intense

CHEESE CELLAR EXPERIENCE

(CHF 22.- supplement)

WHITE CHOCOLATE SPHERE, MATCHA TEA & ALMONDS

Indulgent - creamy - comforting

MIGNARDISES

One hundred and forty francs

With wine pairing Fifty francs

WINTER PROMENADE

AMUSE-BOUCHE

PRAWN & LOBSTER DUO

Iodised - delicate - creamy

LANDES FOIE GRAS MARINATED IN CHAMPAGNE

Earthy - fruity - creamy

VEGETABLE RAVIOLI WITH OXTAIL AND LONG PEPPER

Silky - round - delicate

BRESSE CHICKEN WITH TRUFFLE UNDER THE SKIN

Noble - deep - intense

CHEESE CELLAR EXPERIENCE

(CHF 22.- supplement)

UNDERGROWTH

Praline - hazelnut - roasted

WHITE CHOCOLATE SPHERE, MATCHA TEA & ALMONDS

Indulgent - creamy - comforting

MIGNARDISES

One hundred and fifty-five francs

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.