



CHAPITRE VI

OUR STARTERS

DUO OF FOIE GRAS AND CHASSELAS-POACHED PHEASANT

Fruity - melt-in-the-mouth - delicate

CHF 38.-

SCALLOPS, DAIKON AND WASABI

Briny - tangy- piquant

CHF 34.-

OPEN HARE RAVIOLI A LA ROYALE

Silky - deep - generous

CHF 32.-

OUR MAIN COURSES

VENISON MEDAILLON, SQUASH, CHESNUT AND JUNIPER

Refined - fruity - indulgent

CHF 65.-

ROASTED PIKE-PERCH FILLET, RED CABBAGE, CHANTERELLES AND VANILLA BEURRE BLANC

Pearlescent - melt-in-the-mouth - delicate

CHF 59.-

CHEESE & DESSERTS

CHEESES FROM OUR CELLAR

For parties of 6 or more, access to the cheese cellar is replaced by a selection of cheeses served on a plater.

CHF 24.-

DUPEYROU SAINT-HONORE

Indulgent - silky - comforting

CHF 22.-

DESSERT OF THE DAY

Inspired by our Pastry Chef

CHF 19.-

Meat provenance: Switzerland - France / Fish: Atlantic - Mediterranean Sea and Lake Neuchâtel, unless otherwise specified
We are happy to provide information regarding any potential allergens.



NOS MENUS

AVAILABLE FOR A MINIMUM OF 2 GUESTS

MENU D’ANTAN

AMUSE-BOUCHE

DUO OF FOIE GRAS AND CHASSELAS-POACHED PHEASANT
Fruity - melt-in-the-mouth - delicate

OPEN HARE RAVIOLI A LA ROYALE OR PORCINI MUSHROOM
Silky - deep - generous

VENISON OR BEEF MEDALLION, SQUASH, CHESTNUT AND JUNIPER
Tender - woodland - indulgent

CHEESE CELLAR EXPERIENCE
(CHF 22.- supplement)

DUPEYROU SAINT-HONORE
Indulgent - silky - comforting

PETIT FOURS

CHF 140.-
WINE PAIRING CHF 50.-

PROMENADE ESTIVALE

AMUSE-BOUCHE

DUO OF FOIE GRAS AND CHASSELAS-POACHED PHEASANT
Fruity - melt-in-the-mouth - delicate

SCALLOPS, DAIKON AND WASABI
Briny - tangy - piquant

OPEN HARE RAVIOLI A LA ROYALE OR PORCINI MUSHROOM
Silky - deep - generous

VENISON OR BEEF MEDALLION, SQUASH, CHESNUT AND JUNIPER
Tender - woodland - indulgent

CHEESE CELLAR EXPERIENCE
(CHF 22.- supplement)

WOODLAND INSPIRATION
Cocoa - woodland - intense

DUPEYROU SAINT-HONORE
Indulgent - silky - comforting

PETIT FOURS

CHF 155.-
WINE PAIRING CHF 60.-