



CHAPTER VII

GOLD STARTERS

RAZOR CLAMS, COCKLES AND OYSTERS

Bergamot, ginger and wakame

CHF 36.-

SWISS JURA TROUT

Horseradish, radish and garden herbs

CHF 32.-

WARM STARTERS

VALLEMAGGIA RISOTTO WITH GAMBERO ROSSO

Yuzu, vanilla, kombu and oxalis

CHF 38.-

FILLET OF WILD SAINT-PIERRE FROM BRITTANY

Tahina, Som tam et maracuja

CHF 42.-

MAIN

VEAL FILET MIGNON WITH SUMMER TRUFFLE

Tagliatelles, Jura truffle and balsamic vinegar

CHF 65.-

LOBSTER "À LA CARDINALE"

St. Gallen blue potatoes - Champagne beurre blanc

CHF 64.-

CHEESES

CHEESES FROM OUR CELLAR

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

CHF 24.-

DESSERTS

CHERRY, BABA, AMARENA

Maracaibo 88%, verbenasorbet, amaranth

CHF 21.-

EXOTIC FRUITS

Cocoa, smoked yogurt and passion fruit sorbet

CHF 22.-

With wine pairing (in CHF)

3 glasses 40.- / 4 glasses 50.- / 5 glasses 60.- / 6 glasses 70.-

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

YESTERYEAR MENU

RAZOR CLAMS, COCKLES AND OYSTERS
Bergamot, ginger and wakame

SEELAND TOMATO, BURRATA AND TAGGIASCHE OLIVES
Arugula oil, miso sorbet and basil

VEAL FILET MIGNON WITH SUMMER TRUFFLE
Tagliatelles, Jura truffle and balsamic vinegar

ABSINTH PARFAIT GLACÉ
Mint, cucumber and lemon caviar

EXOTIC FRUITS
Cocoa, smoked yogurt and passion fruit sorbet

One hundred and forty francs

With wine pairing
Fifty francs

SUMMER PROMENADE

RAZOR CLAMS, COCKLES AND OYSTERS
Bergamot, ginger and wakame

SWISS JURA TROUT
Horseradish, radishes and garden herbs

VALLEMAGGIA RISOTTO WITH GAMBERO ROSSO
Yuzu, vanilla, kombu and oxalis

VENISON TENDERLOIN, CORN AND CHERRY
Lacto-fermented zucchini with cocoa nibs

ABSINTH PARFAIT GLACÉ
Mint, cucumber and lemon caviar

CHERRY, BABA, AMARENA
Maracaibo 88%, verbena sorbet, amaranth

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.