



CHAPTER XI

GOLD STARTERS

VENISON TARTARE

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.-

OPEN RAVIOLI OF VENISON AND WILD MUSHROOMS

Woodsy - Smoky - Herbal

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

BANOFFEE MONT BLANC

Indulgent - Velvety - Comforting

CHF 21.-

UNDERGROWTH

Praline - Nutty - Roasted

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 Lehnerr à Bevaix



SIGNATURE TASTING MENUS

SWISS VENISON MENU

VENISON TARTARE

Tangy - Smoky - Truffled

OPEN RAVIOLI OF VENISON AND WILD MUSHROOMS

Woodsy - Smoky - Herbal

ROASTED VENISON NOISETTE AND CONFIT LEG

Refined - Spiced - Grilled

LEMON-BASIL

Herbaceous - Lemony - Meringue-like

UNDERGROWTH

Praline - Nutty - Roasted

One hundred and forty francs

With wine pairing

Fifty francs

AUTUMN PROMENADE

THINLY SLICED PHEASANT WITH CONFIT EGG YOLK

Earthy - Fruity - Velvety

SHRIMP AND LOBSTER DUO

Salty - delicate - creamy

CONFIT WILD BOAR SHOULDER WITH QUINCE AND RICH JUS

Slow-cooked - Fruity - Indulgent

HARE "À LA ROYALE"

Noble - Deep - Intense

LEMON-BASIL

Herbaceous - Lemony - Meringue-like

BANOFFEE MONT BLANC

Indulgent - Velvety - Comforting

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.