

MENU

ENTRÉES

Vitello tonnato: Thinly sliced veal, tuna emulsion, mostarda di Cremona and fried capers	22.-
Scallops carpaccio, shoyu marinated celtuce, citrus fruits and Monarq caviar	36.-
Artichoke, peppermint, Basque country squid, crispy egg yolk and ajo blanco with Jérez vinegar	32.-
Open raviolo, lamb shank ragout, gremolata, creamy goat cheese and green peas	27.-
Creamy leeks, Piedmont hazelnut praline, melanosporum truffle and 36 months Parmesan	21.-

PLATS

Miéral guinea fowl filled with citron, agretti, red onion and morels gravy	39.-
Braises beef ribs, smoked lentils ragout and tangy radicchio	41.-
Buckwheat guinea fowl, Nishikidori rice, green asparagus and Sakura vinegar emulsion	38.-
Jussy porc filet mignon, violet mustard , potatoes rösti, Comté, turnip greens and sage gravy	44.-
Mediterranean style roasted fennel, creamy chickpeas scented with Breton curry, citrus fruit and taggiasche olives gravy	27.-

DESSERTS

Sicilian citrus fruits floating island, english custard and vanilla ice cream	15.-
Black sesame biscuit, whipped cocoa ganache and chocolate ice cream	14.-
Green apple tartare, dill, cream cheese emulsion and fiordilatte ice cream	14.-

Provenance

Veal, porc, beef: Switzerland

Guinea fowl and lamb: France

Fish: France and Spain

