

Menus

Menu des Pêcheurs CHF 90.-

Shrimp roll in wakame seaweed, snacked and half-cooked tartare,
spinach and wasabi stock



Roasted salmon in cornflakes crust, butternut and chestnuts,
citrus "beurre blanc"



Pear and caramel dome

Menu des Chasseurs CHF 94.-

Pheasant hen soya ballotine, broccoli and sesame seeds,
confit leg "croquette"



Deer sirloin in onion crust, salsify,
blackberry « Grand Veneur » sauce



Chocolate and chesnut cylinder, cocoa sorbet

Menu Végétarien CHF 76.-

Chanterelle, celeriac, pear and reblochon cheese mousse with saffron (V)



Salsifies, chestnuts, butternut and potatoes (V)



Granny Smith apple and blackcurrant entremets

Menu des Passionnés (for two, four, six, ... persons) CHF 115.-

Last order at 1:30 PM for lunch
and at 9:30 PM for dinner

Shrimp roll in wakame seaweed, snacked and half-cooked tartare,
spinach and wasabi stock



Steamed cod fish, white beans in red wine sauce,
cockles and razors



Valais bacon wrapped beef fillet, braised cabbage and potatoes



Granny Smith apple and blackcurrant Entremets

or

Pear and caramel dome

or

Chocolate and chestnut cylinder, cocoa sorbet

For all menus, extra charge for the cheese trolley at CHF 14.-

En route vers les chemins de la découverte...

Croisée des chemins (Entrées)

Shrimp roll in wakame seaweed, snacked and half-cooked tartare,
spinach and wasabi stock

CHF 32.-

Pheasant hen soya ballotine, broccoli and sesame seeds
confit leg "croquette"

CHF 34.-

Chanterelle, celeriac, pear and reblochon cheese mousse with saffron (V)

CHF 28.-

(V) vegetarian meal

In order to preserve all their quality and freshness, we would like to inform you that all our products

Are rigorously selected directly from the producers and craftsmen.

We are dependent on the market and some products may occasionally be missing,

We apologize in advance for this.

En route vers les chemins de la découverte...

Terre, Mer, Jardin (Plats)

Roasted salmon in cornflakes crust, butternut and chestnuts
citrus "beurre blanc"
CHF 43.-

Steamed cod fish, white beans in red wine sauce, cockles and razors
CHF 48.-

Salsifies, chestnuts, butternut and potatoes (V)
CHF 34.-

Valais bacon wrapped beef fillet, braised cabbage and potatoes
CHF 52.-

Deer sirloin in onion crust, salsify, blackberry "Grand Veneur" sauce
CHF 48.-

"Bresse" farm rabbit with olives, quinoa, carrots and coriander sauce
CHF 46.-

Origin of the meat:

*Beef: Switzerland / Veal: Switzerland / Deer: Austria, Germany / Rabbit: France /
Pheasant hen: Belgium, France, United Kingdom / Lamb: Ireland, New-Zealand*

Origin of the fish:

*Cod: North-East Atlantic / Salmon: Scotland / Cockles: North-East Atlantic
Razors: North-East Atlantic / Shrimp: West Central Pacific*

En route vers les chemins de la découverte...

Transalpins du Bristol

Confit lamb shank, butternut and squash risotto
CHF 54.-

Basil gnocchi, shrimps and parmesan shavings
CHF 35.-

Truffle and smoked Speck ravioli «del plin»
CHF 49.-

Conchiglie rigate with wholemeal flour, cockles and razors
with basil, dried tomatoes
CHF 39.-

Marrowbone confit with dried tomatoes, butternut and
squash risotto
CHF 53.-

*For more information about allergens in our dishes
please contact our head waiter*

En route vers les chemins de la découverte...

Venelle des douceurs (desserts)

Granny Smith apple and blackcurrant entremets
CHF 18.-

Pear and caramel dome
CHF 18.-

Chocolate and chestnut cylinder, cocoa sorbet
CHF 18.-

Coffee tiramisù, espresso ice-cream
CHF 15.-

Apple tart, caramel ice-cream
CHF 15.-

Cheese trolley
CHF 18.-



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