

CHEF'S WORDS

« *Cooking and me is a long and delicious love story.*

From my native Franche-Comté, I kept the authenticity and the taste of the real with an appetite for vegetables and herbs on the local circuit.

Throughout my gastronomic experience, I learned to mix the best ingredients from here or elsewhere. My inspiration? France of course, but also Italy, Switzerland and Martinique for a subtle spicy touch.

So many influences that I invite you to discover through a cuisine that is generous, gourmet and rich in flavours.

For our evening menu, I offer a Seafood Menu and a Local Menu, as well as a suggestion of "surprise discovery" dishes. Depending on the season and my mood, I'll share my favourite dishes with you, each month featuring a different country, region or product.

Have a good culinary journey with us ! »

A stylized, handwritten signature in blue ink, consisting of several overlapping loops and strokes, representing the name Christophe Pagnot.

Christophe Pagnot

The Evening Menus

Seafood Menu CHF 81.-

Tartar of féra with Iberian anchovy, crispy onions, Bordeaux-style condiment, grilled white asparagus, trout roe 🍷🌿🥤

Back of cod poached in almond milk, cauliflower variation, beurre blanc flavoured with tarragon oil, rice with grilled vermicelli

My version of lemon and bergamot tiramisu, Amaretto sweetness, verbenä gel 🍷🌿🥤

Local Menu CHF 84.-

Smoked beef fillet and melting leeks
on a warm lemon and pecorino shortbread tartlet,
espuma of chimichurri 🍷🌿🥤

Entrecôte of grand cru gourmet pork, barbecue sauce au jus,
glazed green asparagus, baby onions, chive risotto 🌿🥤

Candied tarte tatin, apple and celery caramel,
cider coulis and double cream ice cream 🍷🌿🥤

Surprise

Be daring and let yourself be seduced by my inspirations!
A moment that's sure to surprise and delight...

For the whole table, from 2 people,
last order at 8.30pm

Signature Menu

5 courses

CHF 105.-

For all menus,
supplement Slate of cheeses - selection of the moment CHF 8.-

March

A flavour of spring...

Starter

Morel fricassee, crispy calf's sweetbreads gratton style, Comté siphon, yellow wine crumble 🍷🌿🥤

CHF 28.-

Main course

Roasted and smoked pickle wild octopus, rocket cream vinaigrette, potato and shallot cromesquis, broad beans, fried capers 🌿🥤

CHF 46.-

My favourites

Starters

Shrimp gyozas, carrot juice infused with lemon leaf, pesto and oil with the tops 🍷🍷🌿🥤

CHF 23.-

Cream of romaine lettuce soup, celery ravioli, pumpkin and ponzu condiment 🍷🥤

CHF 21.-

Main courses

Stale fillet of beef, foie gras jus, stuffed chard, panisse with olive oil flower 🍷🌿🥤

CHF 54.-

Monkfish medallion with sobrasada, espuma like a rouille, seasonal greens, fennel confit, saffron potatoes 🍷🌿🥤

CHF 49.-

Sweets

My version of lemon and bergamot tiramisu, Amaretto sweetness,
verbena gel 🍮🍌🥤
CHF 18.-

Candied Tart tatin, apple and celery caramel,
cider coulis and double cream ice cream 🍮🍌🥤
CHF 18.-

Cocoa and muscovado biscuit, caramelized and smoked pear,
crunchy chocolate biscuit 🍮🍌🥤
CHF 18.-

Platter of cheeses from near and far,
selected by Johan et Christophe 🥤
CHF 16.-

Menu served in the evening, from Tuesday to Saturday included
A second "Business & Shopping" card is served at lunchtime,
from Tuesday to Saturday included

Our prices are in Swiss Francs (CHF), VAT 8,1% and service included



Rate your experience on TripAdvisor.
You are our best ambassadors!

Origin of the meat:

Beef: Switzerland / France
Pork: Switzerland
Calf's sweetbread: France
Foie gras: France

Origin of the fish:

Féra: Lake Geneva
Cod: Norway
Monkfish: North Atlantic
Prawns: Indian Ocean
Octopus: Mediterranean

Origin of the breads & toasts: Switzerland

 Vegetarian

 Peanut

 Nuts

 Gluten

 Lactose

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

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, please accept our apologies.