

CHEF'S WORDS

« Cooking and I is a long and delicious love story.

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

Throughout my gastronomic journey, 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.

Have a good culinary journey with us! »

A handwritten signature in black ink, appearing to read 'C. Pagnot', with a stylized, overlapping flourish below the name.

Christophe Pagnot

Lunch Menu

Business & Shopping

Starters

Maiale tonato, amandine potato crisps

  Velouté of grilled button mushrooms, coffee emulsion, perfect egg

    Grilled prawn gyozas with lemon-infused carrot emulsion




 Home-smoked beef, cream of goat's cheese and beetroot in several ways

Main Meals

Grilled sea bass steak on the skin, citrus sauce, courgette caviar, steamed potatoes

  West Indian-style tuna tartare with christophine au gratin

  Linguine with basil pesto and langoustine minute with roasted pine nuts

   Grilled fillet of duck, jus, strawberries, muscatel balsamic and tarragon, crispy polenta

 Lamb shoulder parmentier confit with dried tomatoes and green asparagus

Sweets

 Tiramisu

 Citrus Baba

 Thin apple tart

 Gourmet coffee

 Cheese plate selected by Johan and Christophe

Menu served at lunchtime, from Tuesday to Saturday included,
renewed every week

A second “signature” menu is served in the evenings,
from Tuesday to Saturday included



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

Prices

Starter Main Meal Dessert	66
Starter Main Meal	54
Main Meal Dessert	44
Starter	26
Main Meal	35
Dessert	13

Still or sparkling mineral water (5dl.) and coffee or tea offered with any set menu

Our prices are indicated in Swiss Franc (CHF), service and 8.1% VAT included

Origin of the meat:

Pork: Switzerland
Beef: Switzerland
Lamb: Switzerland
Duck: France

Origin of the fish:

Tuna: Indian Ocean
Prawns: Indian Ocean
Sea bass: Mediterranean
Langoustine: Mediterranean /
Black Sea

Origin of the breads & toasts: Switzerland

 Vegetarian

 Peanut

 Nuts

 Gluten

 Lactose

For more information on 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.