

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 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 handwritten signature in black ink, appearing to read 'C. Pagnot', with a stylized flourish underneath.

Christophe Pagnot

The Evening Menu

Seafood Menu CHF 81.-

Cannelloni of stone bass tartare, smoked boquerones, shallots, grilled white asparagus, piquillo cream sauce 🍷🌿🥤

Short poached halibut fillet, brown butter with Noilly Prat, espuma like a rouille, peas and broad beans, fennel confit, saffron potatoes 🍷🌿🥤

Rhubarb cooked in a sugar crust, strawberry variation, orange blossom 🌿🥤

Local Menu CHF 84.-

Buckwheat, curry and thyme tartlet, artichokes à la barigoule, green asparagus, radishes, caramelised onion siphon, roasted hazelnuts and ponzu mizuna 🌱🍷🌿🥤

Tournedos of fillet of beef from the boucherie des Alpes, minute maitake, raviole of chard with tarragon, jus, panisse fries 🍷🌿🥤

Chocolate cream, vegetable cocoa earth, frosted lemon mousse, cocoa sorbet 🍷🌿🥤

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.-

April

The Bristol version of tapas

Armorican-style wild squid fricassee
CHF 19.-

Aubergine caviar, croquetas with Valais cured ham and wild garlic 🍷🍷🍷
CHF 21.-

Small peppers stuffed with crabmeat, ponzu mayonnaise
and black garlic
CHF 23.-

My favourites

Starters

Shrimp gyozas, carrot extraction infused with lemon leaf, pesto and oil with leaf tops 🍄🍷🌿🥤

CHF 23.-

Crispy calf's sweetbreads, fricassee of morel mushrooms, Appenzeller emulsion, yellow wine crumble, jus 🍷🌿🥤

CHF 28.-

Main courses

Lamb ravioli with wild garlic, green asparagus in several ways, grated bottarga and lemon, grilled baby onions 🌿🥤

CHF 48.-

Wild octopus, smoked pickles, creamy rocket and basil, potato and shallot croustis, courgette and artichoke cannelloni, fried capers 🍷🌿🥤

CHF 46.-

Primavera homemade gnocchi and morel fricassee, parmesan crisps 🌿🍷🌿🥤

CHF 42.-

Sweets

Rhubarb cooked in a sugar crust, with strawberries,
orange blossom 🍌🍷

CHF 18.-

Chocolate cream, vegetable cocoa earth, frosted lemon mousse,
cocoa sorbet 🍌🍷🍷

CHF 18.-

Light avocado mousse, coconut in all its forms,
pineapple confit with vanilla 🍌🍷🍷

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% included



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

Origin of the meat:

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

Origin of the fish:

Stone bass: Corsica
Anchovies: Mediterranean / Black Sea
Calamaretti: North-east Atlantic
Halibut: North-East Atlantic
Prawns: Indian Ocean
Octopus: Spain

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.