

CHEF'S WORDS

« 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, Martinique and Asia 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! »

Christophe Pagnot

A handwritten signature in black ink, appearing to be 'CP' with a large flourish underneath.



My Signature Menu

Last order 9.30pm

*For our evening menu, the Chef and his team offer you menus
to suit the seasons and their own tastes.
Let their creativity surprise and seduce you!*

Menu served from Tuesday to Saturday inclusive

Starters

White asparagus from Cavaillon, morel sabayon, red meat radish tartare 🌱🍷
CHF 29.-

Seaweed panna cotta, crispy shrimps, sorrel emulsion 🍷🍴🌱🍷
CHF 24.-

Italian-style veal tartare, toasted focaccia, Kalamata black olives 🌱🍷
CHF 29.-

Red tuna tataki, grilled avocado, wasabi mayonnaise
CHF 26.-

Main Meals

Grilled beef fillet, creamy green pepper sauce, carrot panisse, caramelised spring onions 🍷🍷
CHF 52.-

Pappardelle with wild garlic pesto, pine nuts and black lemon gel 🌱🍷🌱🍷
CHF 41.-

Fish and chips made with skrei cod,
pont-neuf potatoes, dandelion salad with shallots 🍷🍴🌱🍷
CHF 46.-

Duo of shoulder and veal sweetbreads in puff pastry,
white courgette tartare, arancini with grilled vermicelli 🍷🌱🍷
CHF 49.-

Grilled pollock fillet on the skin, rock fish soup,
confit fennel, mashed potatoes with basil and mint oil 🌱🍷
CHF 48.-

Desserts

Brie de Meaux with the last black Melanosporum truffles 🍷
CHF 16.-

Tarte Tatin my way 🥚 🍷
CHF 16.-

Saint-Honoré with 69% Bassam chocolate 🥚 🍷
CHF 16.-

Mango, pineapple and ginger dessert 🥚 🍷
CHF 16.-

🌱 Vegetarian 🥜 Peanut 🌰 Nuts 🥚 Gluten 🍷 Lactose Vegan

For more information about allergens in our dishes, please ask our head waiter and do not hesitate to tell us about your intolerance 🗣️.

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

Origin of the meat:

Beef: Switzerland

Veal: Switzerland

Origin of the fish:

Cod: North Atlantic

Shrimps: Indian Ocean

Tuna: North-East Atlantic

Pollock: North Atlantic

Origin of the breads & toasts: Switzerland

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.



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