

## 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

**Calamaretti alla carbonara**, rocket emulsion 🍴  
CHF 23.-

**Cream of roasted mushroom soup** with Noilly Prat, perfect egg, parsley powder 🌱🍴  
CHF 21.-

**Confit lamb shoulder ravioli**, couscous-style vegetables 🍴🍴  
CHF 24.-

**Marinated sea bass fillet** with radishes, spring onions and dill  
CHF 24.-

## Main Meals

**Slow-cooked free-range guinea fowl from Auvergne**,  
full-bodied jus with vin Jaune, roasted green asparagus, crispy polenta 🍴  
CHF 46.-

**Veal tagliata**, creamy from Saint-Marcellin cheese, rich gravy,  
sautéed spinach and ricotta ravioli 🍴🍴  
CHF 49.-

**Poached Brüggli char fillet**,  
white butter sauce with trout eggs, stuffed green cabbage 🍴  
CHF 46.-

**Monkfish fillet** roasted in lemongrass butter, coconut-kaffir broth,  
broccoli and peanuts, rice with a lemon scent 🍴🍴🍴  
CHF 48.-

**Risotto with white asparagus**, maitake mushrooms roasted with wild garlic, citrus gel 🌱🍴  
CHF 41.-

## Desserts

Cheese platter 🍷

CHF 14.-

Pastry  
week

Alpine Inspiration, Génépi and blueberries 🍷 🍷 🍷

CHF 18.-

Tarte Tatin my way 🍷 🍷 🍷

CHF 16.-

Upside-down lemon meringue pie 🍷 🍷 🍷

CHF 16.-

Vanilla custard tart with nougatine pieces 🍷 🍷 🍷

CHF 16.-

Gourmet coffee 🍷 🍷 🍷 🍷

CHF 14.-

🌱 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 intolerances.

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

*Origin of the meat:*

Lamb/Veal: Switzerland  
Guinea: France

*Origin of the fish:*

Calamaretti: Patagonia  
Char: Switzerland  
Monkfish: North Atlantic  
Sea bass: Mediterranean Sea

*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!