

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 blue 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

Leeks with vinaigrette my way, radish shavings and watercress 🌱🍷🥗

CHF 21.-

Tahitian-style Saku tuna, fried ginger, julienne of snow peas marinated in ponzu 🍷🍷🥗🥗

CHF 26.-

Parmesan tartlet with white asparagus roasted in Pata Negra bacon, ricotta salata espuma 🍷🥗🥗

CHF 28.-

Grand Cru pork fillet like a roast beef,
fresh peas and coconut variations, fermented tomatoes gel 🥗

CHF 26.-

Main Meals

Wild octopus roasted in vegetarian chilli butter, risotto-style Sardinian fregola with Iberian chorizo,
candied fennel and watercress coulis 🍷🥗🥗

CHF 48.-

Crispy chicken, Basquaise reduction, Provençal baby vegetables,
various preparations of basil, Boulangère potatoes with olive oil 🥗🥗

CHF 46.-

Open lasagne with green asparagus and morel mushrooms,
a light touch of peas, pine nuts and homemade candied lemon 🌱🍷🥗🥗

CHF 49.-

Beef tagliata with shallots, roasted sucrine lettuce,
potato espuma with brown butter and tarragon 🥗

CHF 48.-

Scottish salmon fillet in a curry crust, baby spinach and quickly sautéed wild garlic,
rich fish stock with butter, vermicelli rice and chives 🍷🥗🥗

CHF 46.-

Desserts

Cheese platter 🥛

CHF 14.-

Tarte Tatin my way 🍷 🥛 🥛

CHF 16.-

Coconut panna cotta with roasted pineapple and vanilla 🍷 🥛 🥛

CHF 16.-

Rhubarb and strawberry tartlet 🍷 🥛 🥛

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 intolerances.

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

Origin of the meat:

Chicken : France

Beef : Switzerland/France

Pork : Switzerland

Origin of the fish:

Tuna : Central-Western Pacific

Octopus : Spain

Salmon : Scotland

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!