

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

Chilled roasted cauliflower, passion fruit dressing, lemon emulsion 🌱🍷🍷
CHF 19.-

Homemade pâté en croûte, Iberian pork, foie gras and Colonnata bacon,
pepper-flavoured pickled asparagus 🍷🍷🍷
CHF 26.-

Sea bream ceviche with raspberries and avocado served two ways, corn croutons
CHF 28.-

Argentine prawn tails in chlorophyll batter,
served with Sriracha mayonnaise and Thai basil 🍷🍷🍷
CHF 24.-

Main Meals

Brüggli char stuffed with wild garlic, beurre blanc, squid ink arancini, lemon caviar 🍷🍷
CHF 46.-

Risotto with summer truffles,
citrus fruits and shavings of white asparagus marinated in black truffle oil 🌱🍷
CHF 48.-

Roast duck breast with pepper, beetroot reduction,
caramelised spring onions, caramelised onion purée, creamy polenta 🍷
CHF 48.-

Crispy pork belly, a traditional lentil stew,
carrots with their tops, and a tangy sauce made from the tops 🍷🍷🍷
CHF 44.-

Lebanese-style skate wing, aubergine caviar with sesame seeds,
creamy confit of fresh garlic, and potatoes confit with coriander and parsley 🍷
CHF 46.-

Desserts

Cheese platter 🥛

CHF 14.-

Tarte Tatin my way 🍪 🥛 🥛

CHF 16.-

Chocolate, passion fruit and tonka bean éclair 🍪 🥛 🥛

CHF 16.-

Vacherin with red berries and fresh verbena 🍪 🥛 🥛

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:

Foie gras: France

Duck: France

Pork: Spain / Switzerland / France

Origin of the fish:

Sea bream: Mediterranean sea

Char: Switzerland

Skate Wing: North-East Atlantic

Prawns: Argentina

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!