

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

Gravlax cod fillet, dill, honey and vodka, marinated white cabbage salad 🍷🍷

CHF 24.-

Buffalo mozzarella soup, toast with Kalamata olives and rocket 🍷🍷🍷🍷

CHF 19.-

Vitello tonnato my way, fried capers and a fermented tomato condiment 🍷

CHF 26.-

Cream of roasted red peppers, with slices of wild octopus and ginger 🍷

CHF 26.-

Main Meals

Rosemary lamb chops, vegetable tian with caramelised vegetables,
traditional potato mousseline 🍷

CHF 51.-

Pappardelle with homemade pesto, basil and pine nuts, served with parmesan crisps 🍷🍷🍷🍷

CHF 41.-

Crispy free-range chicken with tarragon and mascarpone,
courgettes lightly seared like a carpaccio, toasted wheat risotto 🍷🍷🍷🍷

CHF 46.-

Roasted white asparagus from « Les Landes », velouté with the skin,
candied broad beans, Madras curry hollandaise, coppa crisps 🍷🍷

CHF 46.-

Grilled sea bass fillet, saffron panisse, rhubarb and wild garlic sauce vierge,
seared wild green asparagus 🍷

CHF 49.-

Desserts

Cheese platter 🥄

CHF 14.-

Tarte Tatin my way 🥜 🌰 🥄

CHF 16.-

Chocolate and coconut shortbread tartlet with lime and Espelette pepper gel 🥜 🌰 🥄

CHF 16.-

Mara des Bois GRTA strawberry tiramisu with basil gel 🥜 🌰 🥄

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:

Veal: Switzerland

Chicken: France

Lamb: Ireland

Origin of the fish:

Cod: North Atlantic

Octopus: Mediterranean

Sea bass: Mediterranean

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!