

## 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

Swordfish tartare with cumin, light chermoula and chickpea tuile 🍷🌱  
CHF 26.-

Green Zebra tomato gazpacho, olive oil with thyme and rosemary,  
focaccia and Valais cured ham 🍷🌱🌱  
CHF 20.-

Aubergine parmigiana, burrata di bufala and basil 🌱🌱  
CHF 22.-

Beef tenderloin tataki, enoki mushrooms marinated in white truffle oil and ponzu,  
sucrine lettuce 🌱🍷🌱🌱  
CHF 26.-

## Main Meals

Lightly smoked Mediterranean red tuna carpaccio, Martinique chilli condiment, Chinese  
cabbage salad with sesame and peanut 🌱🍷  
CHF 49.-

Skin-on grilled pike-perch fillet, beurre blanc with yuzu pearls,  
courgettes in variation 🌱🍷🌱🌱  
CHF 46.-

Fresh morel risotto, ricotta salata emulsion, citrus gel 🌱🌱  
CHF 51.-

Grilled Grand Cru pork entrecôte, celery, red radishes and French-style peas 🌱  
CHF 48.-

Roasted veal fillet with chanterelles, artichoke heart stuffed with cereals,  
fresh goat cheese and fresh herbs 🍷🌱🌱  
CHF 52.-

## Desserts

Cheese platter 🥄

CHF 14.-

Tarte Tatin my way 🍷 🥄 🥄

CHF 16.-

Raspberry macaron, thyme and lemon 🍷 🥄

CHF 16.-

Mango and passion fruit crunchy entremets 🥄 🍷 🥄 🥄

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  
Beef: Switzerland  
Pork: Switzerland

*Origin of the fish:*

Swordfish: Indian Ocean  
Tuna: Mediterranean Sea  
Pike-perch: Sweden

*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.*



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You are our best ambassadors!