

Ze Starters

Les champs 20.00

Green beans, carottes & beef shank jelly

Beef « bavette » tartar semi-raw & marinated with chestnut oil

Crunchy candied beef cheek, celeri & horseradish fresh goat cheese

Le lac 22.00

Smoked char Chartreuse rilette rolled in lettuce

Trout gravlax, carrot tops sherbet

Creamy crayfish feuilleté

Le potager 18.00

Andalousian watermelon Gaspacho & marinated Bouloz tomme cheese

Seared watermelon in balsamic vinegar & « pineapple » tomatoe salsa

Homemade foccacia vegetarian club sandwich

Le foie gras 26.00

Pressed foie gras & haddock terrine & homemade brioche

Foie gras & shiitake gyoza, smoked fish, coriander & lemongrass broth

Blackcurrant & foie gras lollypop & it's crumble

Main dishes

La terre 42.00

Lamb shell breaded with dehydrated vegetables

Low cooked lamb, peppers, olive oil powder with smoked paprika

Braised shoulder, old-fashioned mustard potatoes, tomato gel

La mer 38.00

Lightly cooked mackerel filet, strong creamy fish juice & sunomono salad

Smoked rilette, pickled cucumber & candied fenel

Marinated mackerel, seared cucumber & fenel mousse

La ferme 34.00

Grilled swiss chicken filet, corn cream & chanterelles mushrooms

Chicken tempura, salty granola & country salad

Pop corn espuma, chicken thigh, pickles & mushrooms powder

Le rossini dé-confiné 39.00

Beef, truffle, foie gras & potatoe like the Butcher's salad

Ze funky bowl 25.00

Mixed of seasonal & local veggies in different textures

Add marinated Swiss salmon « *Swisslachs* » 100gr. 12.00

Ze boeuf price of ze day

Ze Chief's piece of beef !

Seasonal granish... but what can it be ??? Ask our staff !

Desserts

Le fromage **12.00**

A selection of 3 of our favorite cheeses...

Le chocolat **14.00**

72% dark chocolate lava cake & fleur de sel, milky chocolate heart

Creamy & crunchy chocolate ball, custard sauce espuma

Chocolate & piment d'Espelette sherbet

Les cocktails glacés **16.00**

Blackberry Frozen yoghurt & red berries Bombay gin

Raspberry Frozen yoghurt & strawberry Absolut vodka

Blackcurrant Frozen yoghurt & Galliano liqueur

Le verger **16.00**

Cooked & raw cheesecakes with vanilla, apricot bandy & nougatin, lemon

Apricot declination pickled, roasted & raw

Homemade apricot, lemon thym & white chocolate eskimo

Le classique **14.00**

Choux pastry, pistachio cream, fresh raspberries & « chouchous »

<i>Mackerel</i>	<i>France / Bretagne</i>
<i>Char</i>	<i>Suisse</i>
<i>Trout</i>	<i>Suisse</i>
<i>Crayfish</i>	<i>Suisse</i>
<i>Salmon</i>	<i>Suisse</i>
<i>Beef</i>	<i>Suisse</i>
<i>Pork</i>	<i>Suisse / Italie</i>
<i>Veal</i>	<i>Suisse</i>
<i>Foie Gras</i>	<i>France</i>
<i>Chicken</i>	<i>Suisse</i>