



Starters

Refreshing salad « Ardoise » with baby shoots & seasonal vegetables

CHF 10.00 / 15.00

Palette of regional vegetables served with eggplant caviar

CHF 18.00

Variation of Swiss tomatoes, basil coulis, vegetable charcoal crackers, buffalo mozzarella from Campania

CHF 22.00

Swiss black Angus beef tartare, wild asparagus, macadamia nuts & homemade sriracha with Swiss spices

CHF 22.00 / 38.00

Meat & fish origins: Beef (CH), Pork (CH), Veal (CH), Fish (CH)

Dear customer, upon request, our staff will be happy to inform you about dishes that can trigger allergies or intolerances.

** This dish does not meet the requirements of the « Fait Maison » label*

Prices include 7.7% VAT



Main dishes

Vegetarian

Palette of regional vegetables served with eggplant caviar

CHF 29.00

Fish

Fish of the day (depending upon availability)

CHF 43.00

Meat

Bierschwein pork belly, slow-cooked 15 hours, Alpine honey gremolata, crushed potatoes & apple vinegar

CHF 41.00

Veal medallions, cherry reduction, caraway roasted onion puree & variation of carrots

CHF 49.00

Swiss prime rib (750gr for 2 people) roasted with fleur de sel, artisanal french fries & seasonal vegetables

CHF 54.00 (p.p.)

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Children's menu

(Solely served for children)

Homemade ground beef patty (100% Simmental beef) served with artisanal french fries	CHF 15.00
* Meat ravioli with local farmers' market tomato sauce	CHF 12.00

Desserts

Assorted Swiss cheese platter (4 types of cheese to choose)	CHF 14.00
Symphony of strawberries, lemon verbena pesto & homemade meringue	CHF 15.00
Our signature blackberry dessert	CHF 15.00
Ardoise gourmande	CHF 13.00
Café gourmand	CHF 15.00
Swiss artisanal scoop of ice cream	CHF 4.50
SORBETS: lemon, green apple, apricot, pear / ICE CREAM: coffee, salted caramel, vanilla, pistachio, chocolate & Matcha	

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