





Starters

Baby green salad « Ardoise », seasonal vegetables and pickles	CHF 10.00 / 15.00
Marinated beef, fresh goat cheese from Aubonne infused with walnuts, plums and red chicory	CHF 23.00
Duck foie gras lightly flavored with Absinthe « Larusée Blanche de Léon », pear coulis with « Kampot » pepper and homemade brioche bread	CHF 24.00
Hot smoked Norwegian salmon on toast, celery cream, pickles of cucamelon	CHF 29.00

Origin of meat and fish: Beef (CH), Pork (CH), Veal (CH), Salmon (Norway), Fish of the day (CH)







Main dishes

Vegetarian		
Variation of celeriac and pickles of cucamelon	CHF 27.00	
Fish		
Fish of the day	CHF 42.00	
Meat		
Bierschwein pork belly, slow-cooked 15 hours, black garlic and trilogy of celery	CHF 41.00	
Veal medallions, hazelnut reduction, cabbage with black truffles and smoked potatoes	CHF 45.00	
Swiss prime rib (750gr for 2 people) roasted with fleur de sel, artisanal french fries & seasonal vegetables	CHF 55.00 (p.p.)	

Origin of meat and fish: Beef (CH), Pork (CH), Veal (CH), Salmon (Norway), Fish of the day (CH)







Children's menu

(Solely served for children)

Homemade ground beef patty, artisanal french fries and seasonal veget	tables CHF 15.00			
Bolete mushroom ravioli with local farmers' market pumpkin sauce	CHF 12.00			
Desserts				
Swiss cheese platter (4 types of cheese to choose)	CHF 14.00			
Chocolate lava cake (73% cacao), cream of honey and black sesame	CHF 15.00			
Ardoise gourmande	CHF 13.00			
Café gourmand	CHF 15.00			
Swiss artisanal scoop of ice cream	CHF 5.00			

SORBETS: Ginger, Mandarin / ICE CREAMS: Matcha, Hazelnut, Chocolate, Vanilla