

TO SHARE

Not eligible for discounts

Homemade Guacamole Corn chips	11.00	Charcuterie Board	25.00
Pizzette al Tartufo (Summer truffle – <i>Tuber aestivum</i>)	24.00		

STARTERS

Mixed salad with raw vegetables	13.00	Tuna tataki	24.00
		Sesame, teriyaki sauce, avocado and spicy mango relish	
Prawn tartare with raspberry	23.00		
Avocado and lemon-ginger hummus		Shellfish ravioli	23.00
		Crayfish sauce	
French toast brioche	24.00		
Wild mushrooms, poached egg and bacon crisps		Duck foie gras, Torchon style	26.00
		Gingerbread, poached pear, mulled wine and cinnamon	
Roasted Octopus with Paprika	24.00		
Chorizo espuma			

SEASONAL SUGGESTIONS

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Fresh mussels marinière	25.50	Large salad with hazelnut-crusted Vaud Tomme cheese	23.50
White wine, shallots, parsley and shoestring fries		Breaded cheese, hazelnut crust, served warm with honey-roasted potatoes and Grisons ham	
Mussels Poulette	26.50		
White wine, shallots, parsley, cream and shoestring fries			

• • • MAIN COURSES • • •

Roasted butternut squash 29.00

Feta cheese, honey and toasted walnuts

Veal Burger 36.00

Homemade Béarnaise sauce, pickled onions, gherkin, tomato, salad and fries

Stuffed secreto pork with pistachios and tarragon 38.00

Kalamata olive jus, potato mousseline

Beef Tartare & Fries 38.00

Truffle beef tartare with creamy burrata & Fries 39.00

(Tuber aestivum)

Porcini mushroom and truffle risotto 39.00

Served in a wheel of Pecorino cheese

Prawn tartare with raspberry 39.00

Avocado and lemon-ginger hummus, sweet potato fries

Omble Chevalier fillet soufflé 40.00

Saffron beurre blanc, celeriac risotto with crayfish

Chef's Vol-au-Vent 40.00

Veal, poultry, foie gras cream, button mushrooms, fondant potatoes

Chef's cordon bleu 40.00

Gruyère cheese, Grisons dried beef, mushroom sauce and potatoes mousseline with brown butter

Tuna tataki 41.00

Sesame, teriyaki sauce, avocado, spicy mango relish and yuzu carrot mousseline

Slow-cooked lamb skewer 41.00

Roasted artichoke, rosemary and lemon jus, Anna potatoes

“Crying Tiger” Beef Rump steak 42.00

Served warm, with chimichurri sauce, homemade guacamole and fries

Duck breast Rossini style 43.00

Foie gras and summer truffle jus
Potato mousseline and caramelised shallots
(Tuber aestivum)

Our prices include VAT: 8.1%

Please ask our team about allergens.

The origin of our products is displayed in the restaurant.