

## Menus

### **Le Menu des Pêcheurs**    CHF 80.- (*Cheese trolley CHF 12.-*)

Crab meat and roasted shrimps, gazpacho and focaccia toast



Soy roasted tuna filet, tomato variation



Soft pistachio cake, red fruits sorbet

### **Le Menu des Eleveurs**    CHF 85.- (*Cheese trolley CHF 12.-*)

Half-cooked slices of beef and its tartare with olives and dried tomatoes



Veal in a basil crust and zucchini flower



Apricot and verbena dessert

*En route vers les chemins de la découverte...*

## **La croisée des chemins (Starters)**

Octopus carpaccio, crunchy vegetable vinaigrette with kalamansi  
and rosemary crumble  
CHF 27.-

Half-cooked slices of beef and its tartare with olives and dried tomatoes  
CHF 28.-

Crab meat and roasted shrimps, gazpacho and focaccia toast  
CHF 30.-

*En route vers les chemins de la découverte...*

## **Fish and Meat (Main Courses)**

Soy roasted tuna filet, tomato variation  
CHF 42.-

Veal in a basil crust and zucchini flower  
CHF 47.-

Lamb shank confit with thyme, eggplant with Taggiasche olives  
CHF 49.-

*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,  
We apologise in advance for this.*

## *Les classiques...*

### **Starters**

Burrata, tomatoes with spring onions and focaccia toast with olives  
CHF 28.-

Chicken Caesar salad  
CHF 25.-

Smoked salmon plate  
CHF 35.-

Gazpacho and tomato carpaccio on focaccia toast with olives and basil  
CHF 18.-

Vegetable soup  
CHF 14.-

*Origin of the meat:*

*Beef: Switzerland/ Veal: Switzerland/ Lamb: New Zealand/ Chicken: Switzerland/ France/ Speck : Italia*

*Origin of the fish:*

*Salmon: Norway-Scotland/ Tuna: East Indian Ocean/ Octopus: Mediterranean - Atlantic/ Crab: Pacific Central  
West/ Sea bass Greece/ Shrimp: Pacific Central West*

## *Les classiques...*

### **Main Courses**

Beef entrecote with *Béarnaise* sauce  
CHF 49.-

Chicken fillet, herb butter crust  
CHF 39.-

Roasted sea bass with virgin dressing  
CHF 39.-

***Choice of side dishes: vegetables, rice, French fries, salad***

### **Pastas (Main courses)**

Basil and parmesan gnocchi with roasted shrimps  
CHF 36.-

Truffle and smoked Speck ravioli « del plin »  
CHF 49.-

*En route vers les chemins de la découverte...*

## **La venelle des douceurs (desserts)**

Soft pistachio cake, red fruits sorbet  
CHF 15.-

Apricot and verbena dessert  
CHF 15.-

Coffee tiramisù, espresso ice-cream  
CHF 14.-

Apple tart, caramel ice-cream  
CHF 14.-

Ice-cream and Sorbet  
CHF 4.- the scoop

*For more information about allergens in our dishes  
Please contact our head waiter*