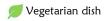


STARTERS MAIN DISHES

Mixed salad 🖊	8	Veal "blanquette" with morels and caramelized onions Vegetables and crispy with herbs	44
Salmon gravlax with pink berries Tartare with mango, coriander, lime, spring onion cream with wasabi	22	Beef tenderloin with truffle sauce Mille-feuille truffled potatoes and duxelles with Alba oil Creamy parsnips	48.
Foie gras with sweet wine, tepid citrus brioche Pear chutney with vanilla from Madagascar	28	Lamb roasted with honey and spices Roasted potatoes, confit and creamy garlic	43
Malakoff at Gruyère Vegetables pickles	18	Vegetables and reduced juice	
		Scallops	44
Rockfish soup Croutons and aioli	19	Roasted and creamy apples Winter vegetables, veal sauce with vanilla	
		Snacked red mullet fillet, rock fish cream Aioli with Yusu, roasted potatoes and vegetables	39.
		Seasonal Risotto	39.





OUR CLASSICS

TARTARE With a salad in starter

Beef tartare, with foie gras

Toast and French fries

Thaï Beef tartare
Prawn crackers

Beef tartare with basil
Toast and French fries

Beef tartare flavoured with white truffle oil
parmesan cheese and arugula
Toast and French fries

Hamburger with Appenzeller with a salad in starter
Gruyère and Vacherin, French fries
29.-

Perch fillets with a salad in starter
Lemon white butter and matchstick potatoes
40.-

Frogs' legs
Parsley and matchstick potatoes
35.-

CHILD MENU

Ground beefFrench fries or vegetables

40.-

42.-

Perch fillets
White butter, matchstick potatoes or vegetables

Seasonal risotto

1 scoop of ice cream or sorbet for dessert

Traditional Beef tartare

Toast and French fries

Beef tartare marinated at Brandy

Toast and French fries

Beef tartare with dried tomatoes and parmesan cheese shavings

Toast and French fries



SEASONAL MENU

Rockfish soup

Croutons and aioli

Veal "blanquette" with morels and caramelized onions

Vegetables and crispy with herbs

Pear sorbet watered

59.-

VEGETARIAN MENU

Mixed salad

Seasonal Risotto

43.-

OUR MENUS

DISCOVERY MENU

Salmon gravlax with pink berries

tartare with mango, coriander, lime, spring onion cream with wasabi

Or

Foie gras with sweet wine, tepid citrus brioche

Pear chutney with vanilla from Madagascar

Scallops

Roasted and creamy apples Winter vegetables, veal sauce with vanilla

Or

Lamb roasted with honey and spices

Roasted potatoes, confit and creamy garlic Vegetables and reduced juice

Dessert

Starter, main course and dessert	<i>72.</i>
Starter and main course	64.
Main course and dessert	<i>52.</i>



DESSERTS

ARTISANAL ICE CREAM Glaces Des Alpes

Passion fruit and lime cheesecake Exotic fruit coulis	13	Coffee time Scoop of ice cream or sorbet with an expresso	6
Duo of chestnuts ice cream and cake Meringue and chocolate sauce	13	Danemark Vanilla ice cream, homemade chocolate sauce	13
Floating islands Custard and sliced almond	12	Ice coffee Coffee ice cream watered with an expresso	13
Citrus and chocolate dome with madeleine biscuit Sliced almond	13	L'Actuelle Vanilla, chocolate and salted butter caramel ice cream	13
Crème brulée With vanilla from Madagascar	11	Sorbetière Tropical fruits, lemon and red fruits ice cream	13
Meringues with Double Crème	11	Valaisanne	15
Gourmet coffee	16	Apricot sorbet and Abricotine	
Mocca parfait watered	11	La Caribéen Rhum-grape ice cream and Rhum Diplomatico	15
Cheese plate	13		

SCOOP OF ICE CREAM OR SORBET Glaces Des Alpes

Vanilla, Coffee, Chocolat, Stracciatella, Salted butter caramel, Pistachio, Rhum-grape



Apricot, Lemon, Red fruits, Tropical fruits

scoop: 3.90.- with cream: 1.80.-