

	Crispy egg Mushrooms, lentils and mushroom emulsion	CHF 23
STARTERS	Beetroot carpaccio Mushroom pickles, parsley and cottage cheese from Hauser creamery	CHF 18
	Squash velouté Croutons and whipped cream with smoked bacon	CHF 22
	Trout carpaccio "smörrebröd" style Cottage cheese from Hauser creamery, fir caviar, vegetable pickles	CHF 25
	Barbajuans (5 pieces) Fried ravioli with spinach, sérac and Pittet family Gruyère, chives and parsley	CHF 14
	Ravioli stuffed with Vacherin cheese Root broth and celery brunoise	CHF 26
	Mushroom toast Homemade bricelet, wild mushroom, béchamel, parsley & fried onions	CHF 32
MAIN COURSES	Barley risotto with garden scents Brunoise of chard and coulis of garden herbs	CHF 28
	Char fillet Carrots flavoured with lemon and beurre blanc	CHF 41
	Free-range poultry stuffed with confit thighs Wild mushrooms, reduced poultry juice and cream	CHF 42
	Beef sirloin Stuffed onion, beurre maître d'hôtel with herbs from our garden	CHF 46
	Pork confit Herb purée, pesto, parsnip purée and Mondeuse sauce	CHF 38
	Homemade beef tartar Fries and salad	CHF 36

Origin of meat and fish: Switzerland and France

Beef cheek confit Gnocchi with sage CHF 38.-

On request, our employees will inform you about the ingredients present in your dishes, which are likely to cause allergies or food intolerances.



CHF 14.-

CHF 17.-

Gruyère cheese from the Pittet farm

Moutain pasture "Grands-Plats de Bise"

Creamy cheese from Le Lieu

CHEESES

DESSERTS	Half piece	
	Assortment of 3 cheeses	CHF 18
	Tomme Fleurette, Creamy cheese and Gruyère from the Pittet farm	
	Blueberry Chiboust Subtle hint of 'La Pive' gin from the Léman distillery and blueberry coulis	CHF 14
	Hazelnut and chocolate Entremet Chocolate mousse, hazelnut praline and coffee crème anglaise	CHF 14
	Mountain Tiramisu Tiramisu-style mascarpone cream. Caramelized apples with maple syrup, rosehip gel & hazelnut dacquoise	CHF 14
	Pear Clafoutis	CHF 14
	Ice cream and sorbet of the moment	CHF 6.50