



STARTERS TO SHARE

- Selection of Viennese pastries, bread, butter & marmalade (1, 7)
- Sentinelle No. 3 oysters (1 per person), shallot vinegar & condiment (1, 14)
- Pink prawns, wakame mayonnaise (2)
- Sea bream ceviche, citrus vinaigrette (4)
- Melon and watermelon salad with fresh mint
- Grilled zucchini salad, ricotta, lime and Timut pepper (7)
- Hummus & mini pita breads (1)
- Cecina de León & pickles
- Gruyère fingers (1, 7)

TO SHARE (CHOICE OF)

Signature avocado toast

Toasted bread, avocado, poached egg, pomegranate and fresh herbs (1, 3, 7)

or

Scrambled eggs

With summer truffle or plain, baby leaves (3)

MAIN COURSES (CHOICE OF)

- Beef carpaccio, 24-month aged Parmesan, wild rocket and summer truffle (7)
- Casa Mozza burrata, heritage tomatoes, Mara des Bois strawberries, toasted pistachios and basil (7, 8)
- Trofie pasta with basil and Parmesan shavings (V) (1, 7)
- Pork chop to share (for 2), rosemary roasted baby potatoes
- Chicken supreme, rösti and broccolini

Or Live Cooking « Smoke & Fire »

- Hot-smoked salmon, beechwood smoked to order, citrus sauce vierge
- Smoked beef brisket, slow-cooked for 36 hours, homemade barbecue sauce and pickled red onions

Side dishes

- Barbecued grilled corn
- Roasted baby potatoes with fresh rosemary and fleur de sel
- Grilled seasonal vegetables

FROM OUR ALPINE CHEESE

(+10 CHF / person)

Le Parc cheese selection by "La Maison Bruand"

Dried fruits, raisins and toasted bread

SWEET TREATS

Selection of our pastry chefs.

Pricing

CHF 98.- for the adults

CHF 45 for children until 11 years old

Prices are in CHF and include service and 8.1% VAT

Origins

Chicken, beef, pork – Switzerland | Cecina – Spain

Smoked salmon – Norway, Scotland | Oysters – France | Prawns - Ecuador

Allergens

1 – cereals containing gluten | 2 – crustaceans | 3 – eggs | 4 – fish | 5 – peanuts
6 – soy | 7 – milk | 8 – tree nuts | 9 – celery | 10 – mustard | 11 – sesame seeds
12 – sulphur dioxide and sulphites | 13 – lupin | 14 – molluscs

