



THE STARTERS

ANDALUSIAN GAZPACHO with shredded crab and refreshed with basil (1, 2, 9)	30.-
SEA BREAM CEVICHE tiger's milk with corn, grilled avocado and pickled red onions (4)	28.-
SWISS BEEF TARTARE smoked, mixed arugula, parmesan and summer truffle (1, 3, 7)	28.-
GREEN BEAN SALAD refreshed with verbena, peach and feta (7)	24.-
UCCHINI SALAD grilled, ricotta, Stéphanie's honey and Timut pepper (7)	24.-

THE FISH

CRISPY ARCTIC CHAR vegetable garden and sorrel sweetness (3, 4, 7)	44.-
LAKE LÉMAN PERCH FILLETS meunière style small mesclun, fresh French fries and tartar sauce (1, 4, 7)	55.-
SEA BASS STEAK confit fennel and Noilly Prat zephyr (4, 7)	46.-

THE MEATS

SWISS RIBEYE STEAK (240 g), grilled, bone marrow, fresh fries and chimichurri sauce	55.-
CHICKEN SUPREME summer truffle jus, broccolini and homemade rösti (7)	41.-
LAMB RACK from the region, glazed carrots and Pedro Ximénez refreshed jus (7, 12)	54.-

THE VEGETARIAN OPTIONS

ARTICHOKE VARIATION vegetable zephyr (7)	30.-
GREEN RISOTTO with GRTA vegetables, stracciatella scented with basil oil (7)	28.-

THE DESSERTS

CHOCOLATE FONDANT crème anglaise scented with tonka bean (1, 3, 7)	18.-
FLOATING ISLAND with peaches (3)	18.-
PROFITEROLES with coffee (1, 3, 7)	18.-
MERINGUE double cream and red fruits (3, 7)	18.-
TART OF THE DAY	16.-
CHEESE SELECTION from Maison Bruand	19.-
ASSORTMENT OF ICE CREAMS AND SORBETS	
1 scoop	4.-
2 scoops	7.-
3 scoops	11.-

Prices are in CHF and include service and 8.1% VAT.

Provenances

Poultry, beef, lamb – Switzerland | Perch – Lake Léman, Switzerland Crab - Indonesia
Line-caught Sea Bass – FAO27 | Arctic Char - Iceland

Allergènes

1 - Cereals containing gluten | 2 – Crustaceans | 3 – Egg | 4 – Fish | 5 – Peanuts 6 – Soy | 7 – Milk | 8 – Nuts |
9 – Celery | 10 – Mustard | 11 – Sesame seeds 12 - Sulphur dioxide and sulphites | 13 – Lupin | 14 – Molluscs

