










STARTERS

FRESH SHEEP'S MILK CHEESE FROM THE VALAIS 	22.-
WATERMELON GAZPACHO, FOCACCIA & GENEVA ORGANIC HONEY	
KALE SALAD 	22.-/32.-
GRUYERE CHEESE, SPINACH, TANGY GREEN APPLES	
SWISS HEIRLOOM TOMATOES, CREAMY BURRATA 	24.-
GRILLED TOMATO VINAIGRETTE, PINE NUTS & BLACK OLIVES	
DELICATESSEN	24.-
PATA NEGRA IBERICO MANGALICA	
SEA BREAM CEVICHE LECHE DE TIGRE	26.-
TANGY SALAD OF SEASONAL RADISHES, TROUT EGGS	

MAIN COURSES

GRTA POULTRY SUPREME ROASTED ON SKIN (140G)	42.-
GREEN ASPARAGUS, HERB CREAM, PINOT GRIS "DOMAINE DES BALISIERS" REDUCED JUICE	
BEEF TENDERLOIN TO SHARE (400G)	98.-
CHIMICHURI SAUCE, CANDIED LEMON & ROASTED GARLIC, TRUFFLED RÖSTI FRIES	
FILLETS OF PERCH FROM THE LAKE "FAÇON MEUNIÈRE"	49.-
LEMON & PARSLEY, FRENCH FRIES	
BEEF TARTARE & GRTA BREAD TOAST (140G)	41.-
CAPERS, PARMESAN & SHALLOTS, MESCLUN SALAD	
RISOTTO VERDE WITH LOBSTER	62.-
AGED PARMESAN, SEASONAL GRTA VEGETABLES	
<i>WE OFFER THIS DISH WITHOUT LOBSTER</i> 	35.-
BACK OF COD & ROASTED FENNEL	48.-
LEMON & FENNEL SWEET & SOUR SAUCE	
<i>WE OFFER THIS DISH WITHOUT COD</i> 	32.-

SIDE DISHES

RÖSTI SIGNATURE FRIES TO SHARE 	25.-
TRUFFLE SAUCE & FRESH TRUFFLE	
FRENCH FRIES 	11.-
MESCLUN SALAD & CITRUS VINAIGRETTE 	11.-
MINI-EGGPLANTS & TOMATO CONFIT CHUTNEY 	15.-
SAUTEED BROCCOLINI , ALMONDS & ARGAN OIL 	15.-

LITTLE PRINCES & PRINCESSES OF THE PARC

COQUILLETES WITH HAM , GRUYÈRE & VACHERIN SWISS CHEESES	18.-
FILLETS OF PERCH FROM THE LAKE "FAÇON MEUNIÈRE"	18.-
OVEN-FRIED CHICKEN TENDERS	16.-
<i>SIDE DISH AT CHOICE: FRENCH FRIES, VEGETABLES, SALAD</i>	

CHEESE & DESSERTS

SELECTION OF CHEESES BY LA MAISON BRUAND	19.-
ASSORTMENT OF ICE CREAMS & SORBETS , MERINGUES & FRESH FRUITS	16.-
LEMON TART WITH NOTES OF BASIL	17.-
TROPÉZIENNE WITH ORANGE BLOSSOM TO SHARE FOR 2 PERSONS	17.- 26.-
EXOTIC CARPACCIO MANGO, PINEAPPLE, PASSION FRUIT, LIME	17.-
ICE CREAMS & SORBETS CUPS FROM L'ARTISAN GLACIER	8.-

Prices are in CHF and include service and 7.7% VAT.

For more information regarding allergenic products, please advise our team.

Provenances: Meat & poultry - Switzerland | Perch - Switzerland |
Sea bream - Greece | Cod - Iceland | Lobster - Canada | Truffle Tuber Aestivum - Italia
Vegetarian dishes 