

TASTING MENU

205

SWISS SHRIMP

Osciètre Caviar - Old Tomato

RED MULLET

Riesling - Peas

VEAL SWEETBREADS

Nettle - Fresh chanterelle

—

SUMMER VENISON

Apricot - Bean

—

CHEESE TROLLEY

—

RASPBERRY

Raisinet - Sicilian lemon

CHERRY OF CHEVROUX

Pistachio - Bitter almond

or

SHORT MENU

175

with neither Red Mullet nor Raspberry

or

«PIERROT'S RECOMMENDATION» MENU

225

Tasting Menu with an additional starter

VEGETARIAN MENU

185

TOMATOES

Courgette-flower - Basil

CRISPY VEGETABLES

Riesling - Peas

CHARD CHOP

Chanterelle - Artichoke

—

SUCRINE

Olivette - Bean

—

CHEESE TROLLEY

—

RASPBERRY

Raisinet - Sicilian lemon

CHERRY OF CHEVROUX

Pistachio - Bitter almond

or

SHORT MENU

155

with neither Crispy Vegetables nor Raspberry

or

«PIERROT'S RECOMMENDATION» MENU

215

Vegetarian Menu with an additional starter



PAIRING

Julien Ayer & Yannick Riley propose the following drinks combination to accompany your menu.

Wine pairing for the Pierrot's Recommendation Menu	98
Wine pairing for the Tasting Menu	84
Wine pairing for the Short Menu	70
Wine pairing «Trésors de la cave» <i>some wines are served with the Coravin</i>	150
Non-alcoholic drinks for the Pierrot's Recommendation Menu	63
Non-alcoholic drinks for the Tasting Menu	54
Non-alcoholic drinks for the Short Menu	45

All prices in CHF incl. 8.1% VAT