

TASTING MENU

205

SOUTH AFRICAN LANGOUSTINE

Yuzu - Ginger - Daikon

ZANDER FROM LAKE MAJOR

Sauerkraut - Smoked potatoes - Horseradish

GENEVA CARDOONS

Endive - Périgord black truffle

—

DEUX-SÈVRES PIGEON

Salsify - Botzi pear - Japanese artichokes

—

CHEESE TROLLEY

—

PASTRY CHEF'S "FRAÎCHEUR"

Pineapple - Mango - Passion fruit

HONEY FROM OUR REGIONS

Lemon - Pear

or

SHORT MENU

175

with neither Zander nor "Fraîcheur"

or

« PIERROT'S RECOMMENDATION » MENU

225

Tasting Menu with an additional starter

VEGETARIAN MENU

185

DASHI

Mushroom - Daikon - Kale

POACHED EGG

Sauerkraut - Smoked potatoes - Beetroot

GENEVA CARDOONS

Endive - Périgord black truffle

—

DEUX-SÈVRES PIGEON

Salsify - Botzi pear - Japanese artichokes

—

CHEESE TROLLEY

—

PASTRY CHEF'S "FRAÎCHEUR"

Pineapple - Mango - Passion fruit

HONEY FROM OUR REGIONS

Lemon - Pear

or

SHORT MENU

155

with neither Endive nor "Fraîcheur"

or

«PIERROT'S RECOMMENDATION» MENU

215

Vegetarian Menu with an additional starter



FOOD AND WINE PAIRING

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

5 glasses
70

6 glasses
84

7 glasses
98

NON-ALCOHOLIC DRINKS PAIRING

We also propose original non-alcoholic beverages to go with your menu.

5 glasses
45

6 glasses
54

7 glasses
63

All prices in CHF incl. 7.7% VAT