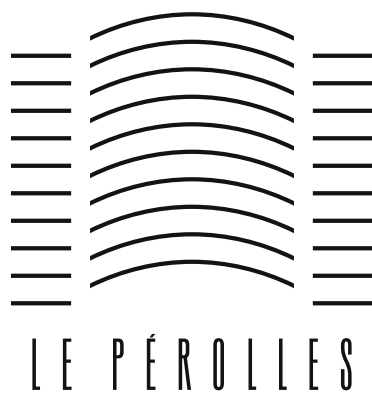




«MOMENTS»

Amuse-Bouches

Scallop, Bitter Orange, Tagète

Olive, Truffle, Rocket *

Zander, Salsify, Coffee

Lobster, Shallot, Red Shiso **

“Patte Noire” Chicken, Leek, Liquorice

Cheese trolley, 99% from Fribourg

Cereals, Honey *

Chocolate, Citrus Fruits

— 9-course menu CHF 250 ** —

— 8-course menu CHF 205 * —

— 6-course menu CHF 175 —

A vegetarian version of this menu is available on request.

« LE DÉJEUNER »

Lunch only, Wednesday to Friday

Amuses-Bouches

Cauliflower, Jambon de la Borne AOP, Lime

Wild Sea Bass, Fennel, Beurre Blanc *

Veal Fillet, Cardoon, Périgord Truffles

Cheese trolley, 99% from Fribourg
Supplement CHF 24

Pomelo, Fromage blanc, Hibiscus

— 5-course menu CHF 105 * —

— 4-course menu CHF 85 —

A vegetarian version of this
menu is available on request.

«PAIRINGS»

Wine Pairing

— 7 glasses CHF 98 ** —

— 6 glasses CHF 85 * —

— 5 glasses CHF 70 —

Non-Alcoholic Beverage Pairing

— 7 glasses CHF 63 ** —

— 6 glasses CHF 54 * —

— 5 glasses CHF 45 ** —

All prices are in Swiss francs, VAT 8.1% included.