DINNER

Our Tapas plates

Starters designed for sharing

Quartet of Malakoffs — 16.-
Vaudois Gruyère | Mustard caviar

Squash raviole — 18.-
Mushroom | Chestnut

Roasted Lion's Mane — 22.-
Vegetable jus | Sabayon | Black garlic

Smoked Léman féra — 26.-
Beetroot | Horseradish | Verbena

Pig's trotter cromesquis — 22.-
Autumn truffle | Wild boar Pata Negra

Surf & turf tartare - Veal & Oyster — 28.-
Pine nuts | Hazelnut oil from the Moulin de Sévery

Wild roe deer kefta — 22.-
Red cabbage | Spices | Dukkha

Jerusalem artichoke variations — 21.-
Jerusalem artichoke textures | Kumquat | Hazelnuts

Our main course suggestions

Venison entrecôte from the Pays d'Enhaut — 54.-
Spätzli | Poire à Botzi | Jus

Scallops | Beard & coral sauce — 52.-
Jerusalem artichoke variations

Koshihikari rice | Smoked egg yolk — 32.-
Dried bonito | Trout roe | Horseradish

"Roue Libre " Menus

Because to choose is sometimes to forgo... let us guide you through our menu with our Roue Libre menus!

5 courses — 85.-
4-glass pairing - Wine | Alcohol-free — 40.- | 35.-

7 courses — 105.-
5-glass pairing - Wine | Alcohol-free — 50.- | 45.-

Slow Food® CH

Please let us know of any dietary requirements
Bakery - Red deer - Fish : Switzerland | Roe deer - Scallops : France
Prices in CHF | VAT included