



GROUP

CRUDOS & STARTERS

Soup of the moment 13.00

Shrimp cocktail MSC, sauce Calypso, mini lettuce salad 21.80

Organic Lamb's lettuce. Farmer egg. Crispy Swiss bacon. Croutons 16.00

VEGAN / PASTA

Vegan vegetable falaffel. Steamed spring cabbage with pine nuts.

Mediterranean tomato sauce. Italian mashed potatoes 34.00

Lemon ricotta sage ravioli. Tomato sauce with gin.

Wild herbs. Parmigiano 34.00

LES POISSONS

Swiss Organic salmon from Lostallo, peanuts. Granny Smith.

Young broccoli. Sweet potato mousseline 47.00

LES VIANDES

Tournedos de bœuf (Ireland) SEEROSE. Madagascar sauce au gratin.

French fries 58.80 / 74.-

+ colorful vegetables from the garden 7.50