



## À LA CARTE

### LES ENTRÉES

- CREAMY PUMPKIN SOUP 14.80  
ORGANIC LAMB'S LETTUCE WITH FARMER EGG AND FRIED SWISS BACON 21.00  
AVOCADO & CREVETTES MSC, SAUCE TIVOLI 22.00  
TATAR DE BOEUF SUISSE, TOAST, BEURRE 23.00 / 37.00  
HUÎTRES DE MARENNES- OLÉRON GRATINÉS "ROCKEFELLER"  
OYSTERS GRATINATED WITH BUTTER, KITCHEN HERBS AND BREADCRUMBS 6.00 /PC  
HOME-SMOKED DUCK BREAST (F)WINTER SALAD, PISTACHIOS,  
POMEGRANATE AND TWO KINDS OF FIGS 22.80

### LES POISSONS

- FILLET OF SKREI (CABILLAUD) FROM THE NORWEGIAN LOFOTEN ISLANDS,  
COLORFUL CASSOULET MADE FROM BELUGA LENTILS, POTATO CUBES,  
WINTER VEGETABLES AND SALTED ORGANIC LEMONS, 39.80

- FRIED SWISS ALPINE PIKE-PERCH FILLET,  
MOUSSELINE OF POMMES DE TERRE AND PUMPKIN, POMEGRANATE  
AND STEAMED WINTER SPINACH 55.00

### LES VIANDES

- SUPRÊME OF FRENCH GUINEA FOWL, POTATO CROUTON, GRILLED BLACK SALSIFY  
AND BRUSSELS SPROUTS 39.80
- ROASTED STEAK OF VEAL FROM THE GRISONS ALPS, TAGLIOLINI DI TARTUFO,  
COLORFUL MARKET VEGETABLES, SAUCE WITH IRISH WHISKY 54.00
- TOURNEDOS DE BOEUF SEEROSE (IRELAND) WITH CAFÉ DE PARIS BUTTER AU GRATIN,  
FRENCH FRIES ALLUMETTES 59.80 / 74.00  
+ COLORFUL VEGETABLE PLATTER 8.50

### THINK OF NO MEAT

- CAPPELLETTI FATTO IN CASA CON RICOTTA & SPINACHI,  
TARTUFO, PANNA & FORMAGGIO 35.00
- SPAGHETTI AL SUGO DI POMODORO & BASILICO 24.80  
+ CREVETTES GÉANTES + 18.00