



Classics since 2000

Crudos & Starters

Avocado with shrimps (MSC)	17.80
Green garden salad with chives	12.80
Beef tatar SEEROSE with toast & butter	19.80 / 36.00

Fish dish

Grilled Dover sole with lemon, Green Fave beans, Vichy carrots and young boiled potatoes	59.00
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Meat dish

Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & matchstick fries	58.80 / 74.00
+ our garden vegetables	7.50

CRUDOS & STARTERS

Salad of slices of smoked duck breast, goat cheese & figs	19.00
3 Tatars: Beef, smoked salmon & avocado	24.80
Lamb's lettuce with farmer egg, crispy Swiss bacon, beetroot- honey dressing	14.80
Mixed chestnut soup with cranberry cream	12.80
Handmade veal Ravioli, butter, sage & nuts from Grenoble	19.80 /36.80
Avocado, Swiss organic mozzarella, pink grapefruit, rucola	19.80

VEGAN

Vegan red Thai vegetable curry & jasmin rice 33.00

VEGETARIAN & PASTA

Winter plate with red cabbage, brussels sprouts, red wine pear, quark spätzli, creamy porcini sauce 36.80

Piccata of eggplant with nuts from Grenoble, pomegranate, risotto bianco & saffron yoghurt 29.80

Champagne Risotto with black truffle & farmer egg 34.00

Spaghetti al pomodoro & basilico 23.80

CURRIES

Indian Bombay Chicken curry with saffron yoghurt, jasmin rice 39.80

Red Thai shrimp curry with jasmin rice 42.00

Red Thai beef fillet curry with jasmin rice 42.00

FISH DISH

Organic salmon from Lostallo (Swiss), winter spinach, boiled potatoes, sauce hollandaise 44.00

MEAT DISH

Oven braised JUMI Ossobuco from Piemonte, green fave beans, Vichy carrots, Risotto bianco 42.80

Grilled beef fillet steak (Ireland), winter spinach, matchstick fries, sauce hollandaise 58.80 / 74.00

FOR 2 GUESTS:

Roasted saddle of venison from the alps of St- Moritz, Spätzli, red cabbage, creamy porcini sauce 54.00 / person

SWEETS

Mini Mousse au chocolat Felchlin 7.00

Mini Tiramisù classico 7.00

Mini crème brûlée 7.00

Molten chocolate cake, vanilla ice cream, whipped cream 12.80

Sourcream ice cream with gingerbread crumble, caramelized figs 12.80

Iced coffee with espresso and whipped cream 10.00

French lemon tarte with raspberries 12.80

Vanilla ice cream with pumpkin seeds and pumpkin oil drops 9.00

Lemon sherbet with Stolichnaya Vodka 16.50

Ice creams: Vanilla, coffee, chocolate, sourcream 4.80

Sherbets: Lemon, pear, blood orange 4.80

Our cheese: Brillat Savarin, Reblochon, old Gruyère 16.50

CHILDREN'S DISHES (1 globe of ice cream incl.)

Deep fried filets of perch, garden vegetables, fries, Spaghetti with butter or tomato sauce 15.00 / 25.00