



CRUDOS & STARTERS

- Soup of the moment 13.00
- Green lettuce with chives 13.80
- Shrimp cocktail MSC, sauce Calypso, mini lettuce salad 21.80
- Tatar de boeuf (CH), toast, butter 23.00/ 37.00
- 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
- Spaghetti al pomodoro e basilico 24.80
- Lemon ricotta sage ravioli. Tomato sauce with gin.
- Wild herbs. Parmigiano. Roasted beef fillet cubes (Ireland) 46.00
(without beef fillet cubes) 34.00

LES POISSONS

- Swiss Pike perch fillet grenobloise with lemon fillets, capers.
Rosemary potatoes. Colorful vegetables 43.00
- 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
- Alpsteiner corn poulard breast. Barolo Jus. Steamed spring cabbage.
Pomodori secchi. Italian mashed potatoes. Parmigiano 36.00
- Roast rack of lamb from Ireland. Acquarello risotto bianco.
Colourful vegetables. Rosemary jus 52.00

LES DESSERTS

- Mousse au chocolat Valrhona. Whipped cream 8.00
- Cinnamon apple rings. Vanilla ice cream. 12.-
- Panna cotta. Coulis de fruits 8.-
- Affogato 10.-
- Pistachio parfait. Sour cherry compote. Whipped cream 14.80

ICE CREAM

- Vanilla, Café. Chocolat. Sour cream. Noix de coco 5.00

SHERBETS

- Citron. Framboise. Fruit de la passion. Cassis 5.00