



L U N C H

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
HÛÎTRES 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

LES VIANDES

- SUPRÊME OF FRENCH GUINEA FOWL, POTATO CROUTON, GRILLED BLACK SALSIFY
AND BRUSSELS SPROUTS 39.80
- 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

- SPAGHETTI AL SUGO DI POMODORO & BASILICO 24.80
+ CREVETTES GÉANTES + 18.00

DESSERTS

- FELCHLIN CHOCOLATE MOUSSE 9.80 / 14.80
PANNA COTTA CON CASTAGNE AL COGNAC 14.80
MOELLEUX AU CHOCOLAT, VANILLA ICE CREAM 14.80
FEIGEN-HASELNUSS GRATIN MIT CINNAMON ICE CREAM 14.80
GÂTEAU WITH RASPBERRIES & ALMONDS 8.00
AFFOGATO 10.00
SMALL EISKAFFEE 10.00
ICE CREAMS / SORBETS: VANILLA, COFFEE, COCOLATE, CANELLE, LEMON, MANGO, PINEAPPLE, ORANGE, 5.50