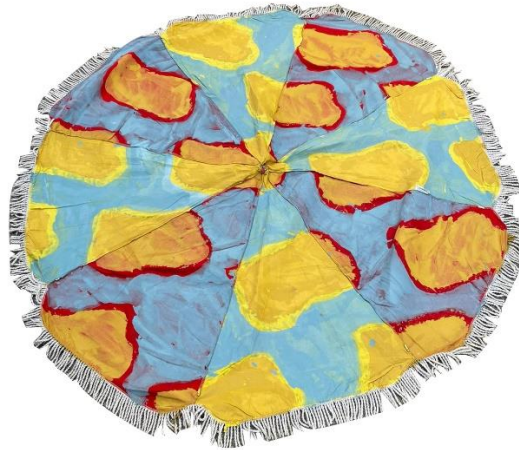


LUNCH



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

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

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