



Menu DÉGUSTATION

COLD SOUPE WITH LETTUCE, GOAT CREAM AND CHORIZO

VEAL CARPACCIO MARINATED
SERVED WITH TOMATOES, RUCOLA AND PARMESAN CHEESE SHAVINGS
CROSTINIS WITH BIO OLIVE OIL

OR

TUNA TARTAR SEASONING
WITH MELONS , MINT LEAF AND HONEY DRESSING

LOBSTER TAIL AND SHRIMP DUO WITH CHLOROPHYLL RICE
CRAYFISH BUTTER SAUCE
SEASONAL VEGETABLE

OR

BEEF TENDERLOIN ROSSINI STYLE
RED WINE TRUFFLE SAUCE
POTATO CHIPS AND SEASONAL VEGETABLE

FRENCH TOATS WITH CONFIT ORANGE PEAR WITH STAR ANISE
VANILLA MACADAMIA ICE CREAM

STARTER CHF 21.-

MAIN COURSE CHF 48.-

DESSERT CHF 14.-

COMPLET MENU CHF 78.-

