

# TASTING — MENU —

## AMUSE-BOUCHE

**Asparagus vichyssoise with balsamic vinegar and green anise**

## STARTER

**Carpaccio of local beef fillet, marinated  
Pickled onions and AOP Parmesan shavings  
Crispy bread with pesto and arugula**

or

**Loë perch rillettes with dill and lemon  
Asparagus salad with wild garlic vinaigrette**

## MAIN COURSE

**Poached lobster (CA) tail on lime Carnaroli risotto  
Spring vegetable carousel and crispy cuttlefish**

or

**Herb-crusted (IE-AU) rack of lamb Garlic jus  
Pont-Neuf potatoes and asparagus bouquet**

## DESSERT

**Strawberry and lemon entremets on Breton shortbread  
with vanilla Rhubarb quenelle in compote**

Complet menu CHF 78.-

Starter CHF 21.- main course CHF 48.- Dessert CHF 14.-

