

## STARTERS

- Young sprout salad with seeds roasted**    11.-  
Sunflower, squash, almonds, pine nuts.
- Zucchini flowers stuffed with fresh goat cheese from Feigères**   19.-  
nettles in two ways.
- Keftas of lamb in almond crumbs** 18.-  
Accompanied by a Tsatsiki with black garlic.
- Ceviche of Jura's trout**   17.-  
With cider vinegar, beetroot, granny smith and cébette mayonnaise
- Buffalo burrata GRTA with purple Basil and Morels**  21.-  
homemade bread with sun-dried tomatoes and black olives from Taggia
- Suggestions of the moment** ....  
Gaspacho or starter, according to arrival and inspiration of the Chef, ask the waiter.

## VEGETARIAN

- Risotto di fregola Sarda with green asparagus and "ail des ours"**  32.-  
Pecorino and pink garlic of Lautrec.

## CÔTÉ MER

- Cod in Red Curry crust and coconut milk**   36.-  
Black beans with coconut and cebettes.
- Beautiful grilled wild prawns, peanut american sauce**   43.-  
Sweet potato Purée and cassava rösti.

## CÔTÉ TERRE

- Pure race swiss beef Tagliata matured** (180/200g)   41.-  
snacked pineapple tomato and vegetable condiments.
- Large swiss pork ribs caramelized** 38.-  
Mashed potatoes vitelotte, onion rings and crispy corn
- Steamed Chicken skewer breaded with blown wheat - served cold** (180g)  32.-  
Virgin turmeric sauce, ginger and fresh herbs, green Wheat Salad with peppers.
- Matured Swiss beef rib 5 weeks** (1kg - 2-3 People - 30 min)   15.-/100g  
Juice of beef, potato shot and young sprout salad.

## CÔTÉ CHEF

- Suggestion of the moment** ....  
To share our desires, our ideas and our products "coup de coeur", ask the waiter.



: Végétarien



: Sans Gluten



: Sans Lactose

-Source of our products-

Beef, Pig, Chicken-Switzerland / Lamb-Ireland / Clams-Mediterranean / Prawn- / Squid-  
Our dishes can contain allergens, for more information contact directly to the servers

-All our dishes, juices and sauces are produced in our kitchen-based fresh products-25min waiting for direct dishes



## FROMAGES ET DESSERTS



<b>Selection of cheeses</b>	15.-
<b>Tiramisu</b>	11.-
<b>White chocolate Chou and green tea sencha</b> <i>Crispy "feuilletine"</i>	13.-
<b>Brioche "perdue" flamed with pineapple rum</b> <i>Pineapple, mango and sesame whipped cream.</i>	17.-
<b>Coffee "Gourmand"</b> <i>Selection of three "mini desserts" served with a hot drink (espresso, coffee, infusion,...).</i>	13.-
<b>The 23 "Gourmand"</b> <i>Served with an Espresso Martini</i>	23.-



## "AFTER DINNER" COCKTAILS

<b>Espresso martini</b> <i>Vodka, Espresso, Kahlua coffee liquor and vanilla-infused cane sugar.</i>	16.-
<b>Nutty old fashioned</b> <i>Buffalo Trace Bourbon, homemade pecan syrup, bitter walnut, wash my glass with walnut wine.</i>	18.-
<b>Tiramisu Martini</b> <i>Di Saronno Amaretto, Kahlua coffee liquor, brown cocoa liquor, light cream and espresso.</i>	16.-
<b>Old Square</b> <i>Sazerac Rye, Hine Cognac, Punt è mes carpano, Benedictine DOM, Peychaud &amp; Angostura Bitter.</i>	22.-



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