



# MENU

## DE LA BRASSERIE

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### CEVICHE

Tuna, lime, avocado

### HOKKAIDO

Pumpkin, scallop, lemongrass

### CHEVREUIL ROSSINI

Venison, truffle, cranberries

### CASTAGNE

Chestnut, satsuma, Basler Kirsch

4 GANG-MENU CHF 125

3 GANG-MENU CHF 105

### WINE RECOMMENDATION

Chablis «Vaillons»

Jean-Paul & Benoit Droin | Bourgogne 2018

1 dl CHF 18

7.5 dl CHF 120

Barolo «Ludo»

Poderi Luigi Einaudi | Piémont 2016

1 dl CHF 19

7.5 dl CHF 110

## **ENTRÉES** **ET SOUPES**

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<b>HUITRES MARENNES OLÉRON</b> Oysters, shallots, lemon	p. pc. 6
<b>SALADE D'AUTOMNE</b> Figs, beetroot, walnut	24
<b>TERRINE DE FOIE GRAS DE CANARD</b> Mango, pineapple, peperoncini	42
<b>POLENTA</b> Espuma, onsen egg , autumn truffle	48
<b>BISQUE DE HOMARD</b> Lobster, Brunoise, chives	28
<b>CAVIAR OSIETRA IMPERIAL</b> 50 g / 100 g traditional garniture	300 / 600

## **PLAT** **PRINCIPAL**

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<b>TARTARE DE BOEUF</b> Beef tartare, french fries, toast	58
<b>POISSON DU JOUR</b> Fish recommandation	daily price
<b>FRUITS DE MER</b> Risotto, saffron, seafood	46 / 68
<b>ESCALOPE VIENNOISE</b> Original Wienerschnitzel	58
<b>ENTRECÔTE CAFÉ DE PARIS</b> Autumn vegetables, pommes allumettes	62
<b>SUPRÊMES DE BRESSE</b> Corn poulard, wild mushrooms, wild broccoli	52

## **FROMAGE ET DESSERT**

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**FROMAGES FRAIS ET AFFINES** 28  
Cheese from Jumi, Vechigen

**CRÊPES SUZETTE** p.p. 34  
Flambéed with Grand Marnier, cognac vanilla ice cream  
(from 2 persons please mention this dessert with your meal order)

**GIN** 18  
Kiwi, cucumber, chervil

**CASTAGNE** 24  
Chestnut, satsuma, Basler Kirsch

**CRÈME BRÛLÉE** 22  
Caramel ice cream, fleurs de sel, crumbles

### **WINE RECOMMENDATION**

Château Lafon  
Sauternes | Bordeaux  
1 dl CHF 16

Origine des viandes / Fleischherkunft:

Suisse / Schweiz: Tartare, Veau

Australie / Australien: Entrecôte de bœuf\*

France / Frankreich: Foie gras, Poulet de Bresse

Allemagne / Deutschland: Chevreuil

\*may have been produced with hormonal performance enhancers