



# MENU

## DE LA BRASSERIE

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SAUMON FUMÉ BALIK  
Vichyssoise, sour cream, dill mustard

CÈPES   
Gnocchi, porcini mushrooms, belpèr cheese

CHEVREUIL  
Foie Gras, sour cherries, cacao

BABA EXOTIC  
Rum, exotic fruits, lime

4 COURSE-MENU 135  
3 COURSE-MENU 115

### WINE RECOMMENDATION

Chablis «Vaillons» 2020 Benoît Droin   Bourgogne	1 dl	15
Bianco «Rovere» 2020 Guido Brivio   Tessin	7.5 dl	98
Château Haut-Beauséjour 2015 St. Estèphe   Bordeaux	1 dl	18
Merlot «Ligornetto» 2019 Zanini SA – Luigi Zanini   Tessin	7.5 dl	135

We are pleased to serve you our  
Menu de la Brasserie in a vegetarian version.  
All prices are in Swiss francs (CHF) which include VAT



## **ENTRÉES** **ET SOUPES**


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SALADE DE DOUCETTE Lamb's lettuce, bacon, egg, french dressing	24
SAUMON FUMÉ BALIK Vichyssoise, sour cream, dill mustard	36
TERRINE DE FOIE GRAS DE CANARD Pineapple chutney, brioche, Fleur de sel	42
SHRIMP COCKTAIL Shrimp, avocado, grapefruit	32
CAVIAR OSIETRA IMPERIAL 50 g / 100 g traditional garniture	250 / 500
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POIREAUX CONFIT 🍄 Leek, summer truffle, straw potato	38
CRÈME DE POTIRON 🎃 Pumpkin cream, pumpkin seeds, oil	26
CAPPUCCINO DE HOMARD Lobster, champagne foam, coffee	32



## **PLAT PRINCIPAL**

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CÈPES 	42
Gnocchi, porcini mushrooms, belpier cheese	
FISH & CHIPS	52
Pikeperch, peas, mint	
CHEVREUIL	68
Foie Gras, sour cherries, cacao	
SUPRÊME DE VOLAILLE	52
Truffle velouté, glazed vegetables	

## **CLASSIQUES DE LA BRASSERIE**

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TARTARE DE BOEUF	58
Beef tartare, french fries, toast	
RISOTTO FRUITS DE MER	68
Pulpo, scallops, gambas, saffron	
ESCALOPE VIENNOISE	58
Original Wiener Schnitzel	
ENTRECÔTE CAFÉ DE PARIS	68
Pommes allumettes, mixed vegetables	
ÉMINCÉ DE VEAU ZURICHOIS	64
Hash browns, mushrooms, chives	

Vegetarian 

Vegan 

## DESSERTS ET FROMAGES

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CRÊPES SUZETTE	p. p.	34
Flambéed with Grand Marnier, Cognac, minimum 2 people (please mention this dessert at the beginning of your meal order)		
TRILOGIE DE SORBETS		24
Limoncello, blood orange, buckthorn		
CRÈME BRÛLÉE		24
Caramel, crumbles, tonka ice cream		
FONDANT AU CHOCOLAT		24
Chocolate fondant, raspberries, vanilla ice cream		
BABA EXOTIC		24
Rum, exotic fruits, lime		
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SÉLECTION DE FROMAGES AFFINÉS		28
Cheese variation from Switzerland and France		
Wine recommendation		
Château Lafon		
Sauternes I Bordeaux	1 dl	16
Moscato di Pantelleria «Kabir»	1 dl	18
Donnafugata, Sicile		

### Meat origin

Switzerland:	Veal cheek, veal loin, sirloin butt
Germany:	Saddle of venison
France:	Foie Gras, corn-fed chicken
New Zealand:	Beef entrecôte

### Fish origin

Switzerland:	Pikeperch
Norway:	Salmon (bred)
China:	Caviar imperial (bred)
USA:	Lobster (wild caught) FAO21
Vietnam:	Golden shrimps (wild caught), ASC
Morocco:	Pulpo, (wild caught), FAO34
Japan:	Scallops, (wild caught) FAO61