

Tuesday 14th of February 2023

Un regard

Veal tartare with truffle on a tapioca chip

Le coup de fondre

Scallop carpaccio with tangerine, ginger soy Sauce

Un premier rendez-vous

Sea bass fillet poached in Thai bouillon, chickpeas and celery

La tendresse

Roasted beef fillet, mini pâtisson filled with porcini mushrooms Potato mousseline and foie gras sauce

La passion

Citrus fruits created by our pastry chef

CHF 160 per person
Including a welcome cocktail and coffee