



Autumn Collection 2018

Dear Guests,

I am very pleased to welcome you to our gourmet restaurant « Les Saisons ». Since the opening of the Grand Hotel du Lac in 1868 the pursuit of culinary perfection has always been a part of our tradition.

With the help of my brigade, I give you the opportunity to discover a cuisine that honours fresh seasonal and local products while giving great importance to herbs and spices from all over the world. Our sommelier is at your disposal to guide you in your choice for a perfect pairing between food and wine.

We wish you an excellent tasting moment, an unforgettable evening, and above all, bon appétit!



« On request, our staff will be pleased to provide you with information about dishes that may cause allergies or other intolerances.

MENU

VOYAGE GASTRONOMIQUE

Red Prawn

Cauliflower / Chestnut / Fennel

Skate Wing

Broccoli / Tomato / Walnut / Anchovy from Cantabria

Shank of Veal raviole

White truffle / Old parmesan cheese / Gremolata

Saddle of Deer

Potatoes / Nuts / Black Truffle / Cranberries

Cheese Trolley

Swiss & French Cheese Selection

Fig

Prune / Maple Syrup / Ginger / Milk Chocolate

Delicacies

4 courses menu | 115

5 courses menu | 135

6 courses menu | 175

Red Shrimp / Skate Wing / Saddle of Deer / Fig

Red Shrimp / Skate Wing / Saddle of Deer / Cheese / Fig

Full Menu



150 years Jubilee's offer at CHF 150 per person
5 course menu including a Glass of Champagne

LA CARTE

STARTER

Salmon Trout	Parsley Root / Dried Bacon / Pistachio	40
Red Prawn	Cauliflower / Chestnut / Fennel	46
Hen's Egg	White truffle / Mushrooms / Colonnata bacon	44

SECOND STARTER

Dublin Bay Prawn	Shell / Jerusalem Artichoke / Girolle Mushrooms	56
Skate Wing	Broccoli / Tomato / Walnut / Anchovy from Cantabria	44
Veal Shank Raviole	Old Parmesan Cheese / Saffron / Gremolata	38

MAIN DISH

Sea Bass	Caviar Prunier / Jerusalem Artichoke / Clementine	65
Saddle of Deer	Potatoes / Nuts / Black Truffle / Cranberries	68
Chop of Veal	Salsify / Squash / Ricotta / Parsley	130

CHEESE & DESSERT

Cheese Trolley	Swiss & French Cheese Selection	24
Fig	Prune / Maple Syrup / Ginger / Milk Chocolate	24
Quince	Squash / Chestnut / Blackcurrant	24

Price in Swiss Francs, VAT & Service included

Origin of meat: Swizerland, France, Germany & Austria
Origin of fish : Swizerland, France, South Africa & Mozambique