

The list of allergens is available on request.
Please let us know if you have any food allergies.
G · gluten-free L · lactose-free V · vegetarian

Origin of our products:
Caviar: China Scallops & Foie Gras: France Char & Poultry: Switzerland

All our prices are in Swiss Francs, VAT & service included.



EMOTIONS
GUY RAVET



Winter Menu



RELAIS &
CHATEAUX



Hennessy



ABSOLUT ELYX





EMOTIONS
GUY RAVET

6 COURSE MENU

without cheese

CHF 170

7 COURSE MENU

full menu

CHF 190

**WELCOME TONIGHT TO THE GRAND HÔTEL DU LAC
& TO MY GASTRONOMIC TABLE**

Thank you for choosing us to indulge in a culinary experience. It brings me great joy to share my cuisine with you and to introduce you to my world, my ideas, and to convey my gourmet emotions.

All of our teams and I are proud to have received a rating of 17/20 from the Gault & Millau guide for 2024. This recognition is a testament to the dedication and passion that our brigade puts into their work every day for the pleasure of our guests.

Please, enjoy and allow us to take you on a journey of flavors. We will do everything in our power to make sure you savor every bite of our cuisine, prepared with a lot of emotions.

With gourmet regards,

Guy Ravet



EMOTIONS
GUY RAVET

Guy Ravet Signature Menu

MARINATED DIEPPE SCALLOP CARPACCIO

fennel and beets



DUCK FOIE GRAS SPHERES FROM THE SUD-OUEST GLAZED WITH SEA BUCKTHORN

tangy verjus and hibiscus sauce



SOFT CELERY MILLEFEUILLE

Kristal caviar and full-bodied vegetable jus



ARCTIC CHAR FILLET FROM AARGAU SMOKED & DELICATELY COOKED

organic Vevey oyster mushroom dashi



MELTING JURA WAGYU CHEST COOKED FOR 48 HOURS

black Périgord truffle, pressed Tessin polenta and baby carrots



MONT-D'OR VACHERIN FROM CONOD CHEESE DAIRY

pears and granola



CANDIED CORSICAN MANDARIN

coconut mousse and chestnut ice cream



CYRIL'S DELICACIES