



# EMOTIONS

GUY RAVET

## Spring Menu

### Guy Ravet Signature Menu

**SAINT-LÉGIER LIMOUSIN BEEF CONCASSÉ**  
Gillardeau oyster, variation of peas and Kristal caviar



**ARGOVIAN CHAR FILLET SLIGHTLY WARMED**  
compressed beetroot, fennel kimchi, and delicate borscht



**AGNOLOTTI WITH SHEEP'S RICOTTA AND BERGAMOT**  
asparagus and cloud of oats with Peru Organic coffee



**MEDITERRANEAN SCORPIONFISH IN TWO TEXTURES**  
elderberry transparency, yellow zucchini and green celery consommé



**SADDLE OF LAMB FROM DENTS DU MIDI GRILLED WITH BINCHOTAN**  
wild garlic, candied bell pepper and rich basil jus



**FRESH & AGED**  
cheese cart



**GARIQUETTE STRAWBERRIES**  
light lemongrass cream, rhubarb sorbet, and balsamic jus



**CYRIL'S DELICACIES**

**6 COURSE MENU**  
without cheese  
CHF 170

**7 COURSE MENU**  
full menu  
CHF 195

### 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*

#### 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:

Beef, Char, Lamb : Switzerland  
Foie Gras: France      Rascasse : France, Portugal      Caviar: China

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