



« Dear Gourmets, Welcome!

We are delighted to welcome you to our chic brasserie,  
where every dish tells a story.

Here, you'll savor recipes that have become legends of traditional  
French cuisine, along with unique creations, refreshed classics,  
and today's cravings — all inspired by joy and appetite.

We wish you a wonderful dining experience!

Chef Guy Ravet and his brigade »

## THE APPETIZERS

<b>Gillardeau Oysters No. 2 – "La Perle de l'Océan" - 3 pieces</b> served in threes with shallot vinegar, fresh lemon	G L	27
<b>Swiss Caviar Oona No. 103 – "L'Or des Alpes"</b> offered with tangy cream, mimosa eggs, and fluffy blinis	V	96
<b>Mont d'Or Snails – "La Bourguignonne Authentique" - 6 pieces</b> gratinated in garlic and parsley butter	G	16

## THE STARTERS

<b>Foie Gras au Torchon – "Le Joyau des Landes"</b> fig chutney and grilled bread	G	32
<b>Langoustine Carpaccio – "The Iodized Harmony"</b> marinated with berries and pink radish, citrus-ginger condiment	G	26
<b>Beef Tartare – "L'Artisan de St-Légier"</b> farm Balsiger meat, young shoots, and grilled bread	G L	30
<b>Leek Vinaigrette – "L'Épure Élégante"</b> prepared as a delicate ballotine	V G L	18
<b>Caesar Salad – "L'Élégance Romaine"</b> <i>Palace style with Appenzell Poultry</i> baby gem lettuce, eggs, Gruyère cheese, and golden croutons	V	18 +12
<b>Œuf Meurette – "La Signature du Clos Vougeot"</b> 63°C egg, mushrooms, bacon, and pearl onions in wine sauce		20
<b>Argenteuil Velouté – "Springtime Velvet"</b> asparagus and roasted hazelnut oil	VG	18

## THE VEGETABLES

<b>Steamed Asparagus – "Gourmet Simplicity"</b> gribiche sauce, grated egg yolk, and aged pepper	V G L	30
<b>Fine Tagliatelle with morels – "Awakening of the Underwood"</b> fricassée of green peas and creamy emulsion	V	36

## THE FISH

<b>Lobster Thermidor – "L'Exceptionnel"</b> shelled lobster tail, gratinated, with celery mousseline		62
<b>Turbot Fillet Comtesse – "The Nobility of the Seas"</b> fine Champagne emulsion and smooth young carrots	G	54
<b>Chamby Lake Char – "The Elegant"</b> enhanced with a bouillabaisse emulsion and a delicate touch of rouille	G L	46
<b>Swiss Perch Fillets Meunière – "Les Délices du Lötschberg"</b> spinach shoots and homemade tartar sauce		52

## THE MEATS

<b>Beef Tenderloin Tournedos from Our Mountains– "Le Noble des Prairies"</b> <i>Rossini style with a slice of seared foie gras</i> served with Madeira sauce	G L	56 +12
<b>Roasted Appenzell Poularde – "Jurassian Flavors"</b> morel and vin jaune suprême sauce	G	48
<b>Lamb Chops in Parsley Crust – "The Song of Spring"</b> green pea mousseline, rich rosemary jus, and black garlic	G	48

### CHEF'S SIGNATURE DISH 54

**Swiss Veal Cordon Bleu – "La Tradition"**  
stuffed with melting Gruyère and Vacherin Fribourgeois

## GARNISHES OF YOUR CHOICE

All our dishes are served with a side of your choice

<b>Local Mesclun</b> enhanced with a light vinaigrette	V G L	<b>Golden Thick-Cut Fries</b> crispy and tender	V G L
<b>Seasonal Vegetables</b> glazed and enhanced by their natural jus	V G L	<b>Creamy Morel Risotto</b> topped with aged Parmesan flakes	V G
<b>Grilled asparagus</b> chive mayonnaise	V G L	<b>Agria Potato Mousseline</b> made with exceptional butter	V G

Additional garnish 10

## THE DESSERTS

<b>Swiss Cheese Platter – "Le Meilleur du Terroir"</b> a selection of aged cheeses	V G	25
<b>Pastry Trolley – "Les Plaisirs Éphémères"</b> a daily assortment of our creations	V G L	12
<b>Crêpes Suzette – "Le Flamboyant Classique"</b> flambéed with great care at your table		18
<b>Ice Creams and Sorbets– "L'Artisanat Glacé"</b> ask for our current flavors per scoop	V G	6 per scoop

## Veranda Indulgence - Menu

### Starter of your choice

**Leek Vinaigrette – "L'Épure Élégante"**  
prepared as a delicate ballotine  
Or  
**Œuf Meurette – "La Signature du Clos Vougeot"**  
63°C egg, mushrooms, bacon, and pearl onions in wine sauce

### Main course of your choice

**Swiss Perch Fillets Meunière – "Les Délices du Lötschberg"**  
spinach shoots and homemade tartar sauce  
Or  
**Swiss Veal Cordon Bleu – "La Tradition"**  
stuffed with melting Gruyère and Vacherin Fribourgeois

### Dessert of your choice

**Pastry Trolley – "Les Plaisirs Éphémères"**  
a daily assortment of our creations

Starter & Main course 69.-

Starter & Main course & Dessert 79.-

Allergen information is available from our team.

We invite you to inform us of any food allergies  
or intolerances you may have.

V · végétarien G · gluten-free L · lactose-free

#### Meat origins

SWITZERLAND Beef, Snails, Pork, Poultry, Veal / FRANCE Foie Gras / IRELAND Lamb

#### Certified sustainable fish origins

SWITZERLAND Caviar, Lake Char, Perch / FRANCE Oysters  
SPAIN Turbot / ITALY Norway lobster / CANADA Lobster

Our prices are in Swiss Francs  
8.1% VAT and service included