



# EMOTIONS

GUY RAVET

## Spring Season

### Gourmet Menu

#### *Trilogy of Amuses-Bouches*

a gourmet stroll to awaken the senses

#### *Norwegian Scallop*

just seared and marinated, Oona caviar N°103  
cucumber variation, invigorating ginger consommé

#### *White Asparagus déclinaison*

from head to tip in textures  
Ravioli with Peru Organic coffee, light emulsion

#### *Grilled Alpine Pike-Perch with Binchotan*

double shelled peas  
dashi-infused white butter and full-bodied meurette

#### *Spanish Wagyu cheek*

slow-cooked for 36 hours  
melting potato, steamed morels, lovage-scented oxtail

#### *Cléry strawberry in a harmony of flavors*

peppermint and toasted buckwheat

#### *Delicacies from Gaëlle*

#### *Menu in 4 acts*

*Without the Asparagus*

CHF 155

#### *Menu in 5 acts*

CHF 175

#### *Additional*

Selection of fresh and matured cheeses 25 CHF

*The same menu is served for the entire table*

*All our prices are in Swiss Francs  
VAT & Service included*