



EMOTIONS

GUY RAVET

Spring Season

Gourmet Menu

Trilogy of Amuses-Bouches
a gourmet stroll to awaken the senses

Valais White Asparagus & Oona Caviar N°103
pearl-like ring of sweet almond
lisette and wild garlic

Agnolotti stuffed with broad beans, scented with lovage
braised morels
delicately smoked broth

Line-caught Turbot, seared and glazed with bone jus
assorted artichokes
light beurre blanc with dashi

Seared Veal Fillet and Sweetbreads from St. Ottilien farm
young carrots concentrated in their own jus
new garlic condiment and rich black garlic jus

Pink Rhubarb & Peppermint Delight
invigorating notes of ginger

Delicacies from Gaëlle

Menu Without Agnolotti
CHF 160

Complete Menu
CHF 180

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*