



« The dishes that embody the legend of classic French cuisine »

Chef Guy Ravet and his entire culinary team

THE APPETIZERS

Gillardeau Oysters No. 2 – “La Perle de l’Océan” - 3 pieces served in threes with shallot vinegar, fresh lemon	G L	27
Swiss Caviar Oona No. 103 – “L’Or des Alpes” offered with tangy cream, mimosa eggs, and fluffy blinis	V	96
Prime Cut of Norwegian Smoked Salmon “Imperial Style” – “Le Trésor des Fjords” thick slices, blinis and herb cream		24
Mont d’Or Snails – “La Bourguignonne Authentique” – 6 pieces gratinated in garlic and parsley butter	G	16
Vacherin Fribourgeois Malakoff – “Le Doré de nos Terroirs” – 4 pieces served with pickled red onions and gherkins	V	28

THE STARTERS

Langoustine Carpaccio – “L’Harmonie Iodée” marinated with berries and pink radish, citrus-ginger condiment	G L	30
Beef Tartare – “L’Artisan de St-Légier” farm Balsiger meat, young shoots, and grilled bread	G L	30
Dandelion Salad with crispy bacon lardons – “La Tradition Gourmande” eggs and golden croutons		22
Caesar Salad – “L’Élégance Romaine” Palace style with Appenzell Poultry baby gem lettuce, eggs, Gruyère cheese, and golden croutons	V	18 +12
Œuf Meurette – “La Signature du Clos Vougeot” 63°C egg, mushrooms, bacon and pearl onions in a red wine sauce		22

THE VEGETABLES

Argenteuil Velouté – “Le Velours Printanier” asparagus and toasted hazelnuts	V G	18
Fine Tagliatelle with morel mushrooms – “L’Éveil des Sous-Bois” green peas and creamy emulsion	V	39

THE FISH

Lobster Thermidor Style – “L’Exceptionnel” shelled lobster tail, gratinated, with celery mousseline		62
Swiss Perch Fillets Meunière – “Les Délices du Lötschberg” spinach shoots and homemade tartar sauce		56
Swiss Char delicately roasted – “L’Élégant” Enhanced with a Bouillabaisse emulsion and a delicate touch of rouille	G L	48

THE MEATS

Beef Tenderloin Tournedos from Our Mountains– “Le Noble des Prairies” Rossini style with a slice of seared foie gras served with Madeira sauce	G L	62 +12
Roast Appenzell Chicken – “L’Harmonie des Alpes” white asparagus mousseline, suprême sauce with Vin Jaune	G	48
Lamb Chops in a parsley crust – “Le Chant du Printemps” creamy green pea purée, rich rosemary and black garlic jus		52

The GREAT CLASSICS of the House

Wild Sole Meunière – « Le Classique à la Française » prepared at your table, brown butter and lemon		138 for 2 people
Swiss Beef Ribeye flambéed with VSOP Cognac – “L’incontournable” 220 gr creamed morel jus	G	56 starts from 1 person

GARNISHES OF YOUR CHOICE

Fish and meat dishes are served with a garnish of your choice

Local Mesclun enhanced with a light vinaigrette	V G L		Golden Thick-Cut Fries crispy and tender	V G L
Seasonal Vegetables glazed and enhanced with their natural jus	V G L		Morel mushroom risotto shavings of aged parmesan	VG
Carrots and green peas fricassee with confit garlic	V G L		Agria potato mousseline with exceptional butter	V G

Additional garnish 10

THE DESSERTS

Swiss Cheese Platter – “Le Meilleur du Terroir” a selection of aged cheeses	V G	25
Pastry Trolley – “Les Plaisirs Éphémères” a daily assortment of our creations	V G L	12
Crêpes Suzette – “Le Flamboyant Classique” flambéed with great care at your table		22
Ice Creams and Sorbets– “L’Artisanat Glacé” apricot, caramel, chocolate, lemon, strawberry, raspberry, passion fruit, pistachio, tiramisu, vanilla	V G	6 per scoop

Veranda Indulgence - Menu

We offer a menu that can, upon request, be enjoyed within an hour.

Starter of your choice

Dandelion Salad

Or

Œuf Meurette

Main course of your choice

Swiss Char delicately roasted – “L’Élégant”

Or

Roast Appenzell Chicken – “Harmony of the Alpine Pastures”

Dessert of your choice

Pastry Trolley – “Les Plaisirs Éphémères”
a daily assortment of our creations

Starter & Main course 69.-

Starter & Main course & Dessert 79.-

3-Course Menu with Water and Coffee 89.-

3-Course Menu with Water, Coffee, and a Glass of Our Signature Wine 99.-

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

Fish origins

SWITZERLAND Caviar, Perch, Char / FRANCE Oysters / ITALY Langoustine / NORWAY Salmon / NETHERLANDS Sole / CANADA Lobster

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