



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

Chef Guy Ravet and his entire culinary team

THE APPETIZERS

<i>Gillardeau Oysters No. 2 – “La Perle de l’Océan” - 3 pieces</i> served in threes with shallot vinegar, fresh lemon	G L	27
<i>Swiss Caviar Oona No. 103 – “L’Or des Alpes”</i> offered with tangy cream, mimosa eggs, and fluffy blinis	V	96
<i>Prime Cut of Norwegian Smoked Salmon “Imperial Style” – “Le Trésor des Fjords”</i> thick slices, blinis and herb cream		26
<i>Mont d’Or Snails – “La Bourguignonne Authentique” – 6 pieces</i> gratinated in garlic and parsley butter	G	18
<i>Vacherin Fribourgeois Malakoff – “Le Doré de nos Terroirs” – 4 pieces</i> served with pickled red onions and gherkins	V	28

THE STARTERS

<i>Langoustine Carpaccio – “L’Harmonie Iodée”</i> marinated with berries and pink radish, citrus-ginger condiment	G L	32
<i>Beef Tartare – “L’Artisan de St-Légier”</i> farm Balsiger meat, young shoots, and grilled bread	G L	30
<i>Lamb's lettuce Salad with crispy bacon lardons – “La Tradition Gourmande”</i> eggs and golden croutons		22
<i>Caesar Salad – “L’Élégance Romaine”</i> Palace style with Appenzell Poultry baby gem lettuce, eggs, Gruyère cheese, and golden croutons	V	18 +12
<i>Œuf Meurette – “La Signature du Clos Vougeot”</i> 63°C egg, mushrooms, bacon and pearl onions in a red wine sauce		24

THE VEGETABLES

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

THE FISH

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

THE MEATS

<i>Beef Tenderloin Tournedos from Our Mountains– “Le Noble des Prairies”</i> Rossini style with a slice of seared foie gras served with Madeira sauce	G L	62 +12
<i>Roast Appenzell Chicken – “L’Harmonie des Alpes”</i> white asparagus mousseline, suprême sauce with Vin Jaune	G	48
<i>Lamb Chops in a parsley crust – “Le Chant du Printemps”</i> creamy green pea purée, rich rosemary and black garlic jus		52
<i>Swiss Veal Cordon Bleu – “La Tradition”</i> stuffed with melting Gruyère and Vacherin Fribourgeois	G	54

The GREAT CLASSICS of the House

<i>Wild Sole Meunière – « Le Classique à la Française »</i> prepared at your table, brown butter and lemon		138 for 2 people
<i>Swiss Beef Ribeye flambéed with VSOP Cognac – “L’incontournable” 220 gr</i> creamed morel jus	G	59 starts from 1 person

GARNISHES OF YOUR CHOICE

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

<i>Local Mesclun</i> enhanced with a light vinaigrette	V G L		<i>Golden Thick-Cut Fries</i> crispy and tender	V G L
<i>Seasonal Vegetables</i> glazed and enhanced with their natural jus	V G L		<i>Morel mushroom risotto</i> shavings of aged parmesan	VG
<i>Carrots and green peas</i> fricassee with confit garlic	V G L		<i>Agria potato mousseline</i> with exceptional butter	V G
<i>Additional garnish</i>		10		

THE DESSERTS

<i>Swiss Cheese Platter – “Le Meilleur du Terroir”</i> a selection of aged cheeses	V G	25
<i>Pastry Trolley – “Les Plaisirs Éphémères”</i> a daily assortment of our creations	V G L	15
<i>Crêpes Suzette – “Le Flamboyant Classique”</i> flambéed with great care at your table		22
<i>Ice Creams and Sorbets– “L’Artisanat Glacé”</i> 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

Lamb's lettuce 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