



« 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		26
Vintage Sardines – “La Boîte à Trésor” served in their tin with toasted bread	GL	22

THE STARTERS

Langoustine Carpaccio – “L’Harmonie Iodée” marinated with berries and pink radish, citrus-ginger condiment	G L	32
Black Tiger prawns with cocktail sauce – “La tradition Palace” little Gem lettuce heart, Marie Rose sauce with cognac and lime zest	G L	26
Beef Tartare – “L’Artisan de St-Légier” farm Balsiger meat, young shoots, and grilled bread	G L	30
Heirloom Tomatoes and Burrata mousse – “L’Été en Couleur” basil condiment, aged balsamic vinegar	V G	22
Caesar Salad – “L’Élégance Romaine” Palace style with Appenzell Poultry baby gem lettuce, eggs, Gruyère cheese, and golden croutons	V	24 +12
Fresh Melon and Neuchâtel Pata Blanca Ham – “L’Alliance du Midi” rocket, shavings of Fêtarde de Palézieux and fresh mint	G	28

THE VEGETABLES

Pineapple Tomato and Yellow Peach Gazpacho – “La Fraîcheur du Sud” cucumber freshness	V L	18
Ricotta and Preserved Lemon Ravioli – “La Dolce Vita” baby spinach, Parmesan shavings and sage	V	36

THE FISH

Seared Atlantic Lobster – “L’Exceptionnel” creamy cauliflower with coconut and ginger, wild herb vierge	G L	65
Grilled Sea Bass Fillet – “Le Méditerranéen” pepper piperade with Espelette chili, saffron emulsion	G	56
Tuna Tartare – “L’Instant Cru” avocado, shiso, sesame and crunchy radishes	L	48
Swiss Perch Fillets Meunière – “Les Délices du Lötschberg” braised fennel with citrus, homemade tartar sauce	L	56

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
Appenzell Poularde Supreme – “ L’Ensoleillé” lemon and lavender confit aubergine	G	48
Plancha-seared Lamb Chops – “Le Chant de l’Été” purple sweet potato mousseline, full-bodied rosemary and black garlic jus		52
Swiss Veal Cordon Bleu – “La Tradition” stuffed with melting Gruyère and Vacherin Fribourgeois		54

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
Roasted Swiss Beef Ribeye – “L’incontournable” 220 gr crushed potatoes with olive oil, Chimichurri jus	G	59 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		Fregola Sarda tomatoes, olives and arugula	V	
Provençal Ratatouille simmered with olive oil and thyme	V G L		Roasted baby potatoes pink garlic and rosemary	V G	
Additional garnish		10			

THE DESSERTS

Swiss Cheese Platter – “Le Meilleur du Terroir” a selection of aged cheeses	V G	25
Selection of Pastries and Sweet Treats – “Les Plaisirs Éphémères” a daily assortment of our creations	V G L	15
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

Heirloom Tomatoes and Burrata mousse
Or
Black Tiger prawns

Main course of your choice

Tuna Tartare
Or
Appenzell Poularde Supreme

Dessert of your choice

Selection of Pastries
an assortment of our daily

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, Pork, Poultry, Veal / FRANCE Foie Gras / IRELAND Lamb / SPAIN Ham

Fish origins

SWITZERLAND Caviar, Perch / FRANCE Oyster, Sardine / GREECE Sea Bass / ITALY Langoustine
NORWAY Salmon / NETHERLANDS Sole / CANADA Lobster / PACIFIC Tuna / VIETNAM Shrimp

Product certification

Our cheeses, cured meats, and fish are sourced from local producers or certified sustainable.
Upon request, discover our selection of sustainably sourced coffees and teas.

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