



«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	G L	27
served in threes with shallot vinegar, fresh lemon		
Swiss Caviar Oona No. 103 – “L’Or des Alpes”	V	96
offered with tangy cream, mimosa eggs, and fluffy blinis		
Prime Cut of Norwegian Smoked Salmon “Imperial Style” – "Le Trésor des Fjords"		26
thick slices, blinis and herb cream		
Mont d’Or Snails – “La Bourguignonne Authentique” - 6 pieces	G	16
gratinated with garlic and parsley butter		
Malakoff with Vacherin Fribourgeois – “Le Doré de nos Terroirs” - 3 pieces	V	24
red onion pickles and gherkins		

THE STARTERS

Langoustine Carpaccio – “L’Harmonie Iodée”	G L	32
marinated with berries and pink radish, citrus-ginger condiment		
Lamb’s Lettuce Salad with bacon bits – “La Tradition Gourmande”		22
egg and golden croutons		
Beef Tartare – “L’Artisan de St-Légier”	G L	30
farm Balsiger meat, young shoots, and grilled bread		
Caesar Salad – “L’Élégance Romaine”	V	24
Palace style with Appenzell Poultry		+12
baby gem lettuce, eggs, Gruyère cheese, and golden croutons		
Œuf Meurette – “La Signature du Clos Vougeot”		22
63°C egg, mushrooms, bacon and pearl onions in a red wine sauce		
Foie Gras au Torchon – “Le Joyau des Landes”	G	34
apricot chutney and toasted bread		

THE VEGETABLES

Pumpkin Velouté – “Le Velours Doré”	V G	18
turmeric cream and toasted seeds		
Ricotta & Preserved Lemon Ravioli – “La douceur des Sous-Bois”	V	36
baby spinach, porcini mushroom emulsion and Parmesan shavings		

THE FISH

Lobster Thermidor Style – “L’Exceptionnel”		62
with cauliflower and ginger purée, and Champagne bisque		
Swiss Char delicately roasted – “L’Élégant”	G L	48
enhanced with a Bouillabaisse emulsion and a delicate touch of rouille		
Swiss Perch Fillets Meunière – “Les Délices du Lötschberg”		56
with citrus-braised fennel and homemade tartar sauce		

THE MEATS

Beef Tenderloin Tournedos from Our Mountains– “Le Noble des Prairies”	G L	62
Rossini style with a slice of seared foie gras		+12
served with Madeira sauce		
Roasted Appenzell Poularde with Vin Jaune – "L’Harmonie des Alpages"	G	48
butternut squash mousseline and porcini mushroom supreme sauce		
Swiss Veal Cordon Bleu – "La Tradition"		54
stuffed with melting Gruyère and Vacherin Fribourgeois		

The GREAT CLASSICS of the House

Wild Sole Meunière – « Le Classique à la Française »		138
prepared at your table, brown butter and lemon		
Austrian Roe Deer Medallions Grand Veneur Style – “L’incontournable”	G L	59
smoked celeriac, autumn squash pickles and Botzi pear		
Zurich-Style Sliced Veal – “La Tradition Helvétique”	G L	56
creamy mushroom and onion sauce		

GARNISHES OF YOUR CHOICE

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

Local Mesclun	V G L	Golden Thick-Cut Fries	V G L
enhanced with a light vinaigrette		crispy and tender	
Seasonal Vegetables	V G L	Traditional rösti	V G
glazed and enhanced with their natural jus		chive sour cream	
Braised red cabbage	V G L	Pan-Fried spätzli	V
chestnut crumbles		brown butter and herbs	
Additional garnish	10		

THE DESSERTS

Swiss Cheese Platter – “Le Meilleur du Terroir”	V G	25
a selection of aged cheeses		
Selection of Pastries and Sweet Treats – "Les Plaisirs Éphémères"	V G L	15
a daily assortment of our creations		
Crêpes Suzette – “Le Flamboyant Classique”	V	22
flambéed with great care at your table		
Ice Creams and Sorbets– “L’Artisanat Glacé”	V G	6
apricot, caramel, chocolate, lemon, strawberry, raspberry, passion fruit, pistachio, tiramisu, vanilla		
		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

Or

Appenzell Poularde

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, Snails, Pork, Poultry, Veal / FRANCE Foie Gras / AUSTRIA Roe deer

Fish origins

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

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