



EMOTIONS

GUY RAVET

Autumn Season

Gourmet Menu

A Trio of Amuse-Bouches

a journey of flavours to awaken the senses

Hand-dived scallops from Normandy

thyme oil and puffed buckwheat
porcini consommé

Smoked red kuri squash agnolotti

crunchy granola
pumpkin seed miso emulsion

Line-caught John Dory fillet and Oona N°103 caviar

kohlrabi and shiso leaf
beurre blanc with Roederer Brut Champagne

Austrian roe deer fillet, served pink

shank stew, cooked for 12 hours à la Royale
corn, vanilla and Talisker flavours
fermented redcurrant jus

Lychee / grapefruit / Timut pepper refresher

Pressed Conference pear

cardamom crèmeux, lime caramel and Williams pear sorbet

Menu in 4 acts

Without the agnolotti

CHF 160

Menu in 5 acts

CHF 185

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*