

LUNCH MENU

SPINY ARTICHOKE

Plural, "selection" caviar, fine seaweed, Meyer lemon

OR

ABALONE FROM THE PLOUGERNEAU FISH MARKET

Sweet onions, white asparagus from the Valais region, vadouvan

TROUT FROM THE NEIRIVUE RIVER

Half-cooked half-smoked, local morels, alpine herbs,
river egg vinaigrette

OR

ALLAITON LAMB FROM THE SAPALET FARM

In various ways, puntarelle, anchoïade, marbled 'Paloise' sauce

KIWI FROM "LA CÔTE"

Rougemont honey, olive oil, green pepper

OR

BEETROOT FROM "LE POTAG'OEX" FARM

Extra dark chocolate, liquorice, mucilage

3-COURSE MENU

150.-

3-COURSE FOOD AND WINE PAIRING

70.-

The selected menu is elaborated for every guest at your table.
Please, do not hesitate to inform us of any allergies or intolerances.

*Meat and fish origin: Switzerland, France and Italy.
All our prices are in Swiss francs, including 8.1% VAT.*