

LA TABLE DU VALROSE

HOLIDAY SEASON MENU 2023-2024

SCALLOPS FROM NORMANDY
Selected caviar, pink grapefruit, verbena

SEARED DUCK FOIE GRAS FROM LES LANDES
Elderberries, plural beetroots, black garlic

BRILL FROM THE BRITTANY COASTS
Marine persillade, Grenobloise condiment, Vin Jaune Sabayon

ROCK LOBSTER FROM VENDÉE
Sour Winter roots, Coraline Sauce

CHICKEN SUPREME FROM LA GRUYÈRE REGION
Périgord black truffle, leek variation, confit egg yolk

REBIBE CHEESE FROM L'ÉTIVAZ
Rose hip confit, bittercress

LOUISE-BONNE PEAR FROM PAYS-D'ENHAUT ORCHARDS
Vintage réduit port, mild spices

HAZELNUTS FROM PIEDMONT REGION
White truffle from Alba, milk chocolate, yuzu

390.-

Please do not hesitate to inform us of any allergies or intolerances.

Meat and fish origin: Switzerland and France.
All our prices are in Swiss francs, all taxes included.

FOOD AND WINE PAIRINGS

TO ENHANCE THIS HOLIDAY MENU,
WE SUGGEST AN 8-COURSE PAIRING COMBINING
TRADITION AND MODERNITY.

THIS SELECTION PRESENTS A SUBTLE BALANCE BETWEEN
RENOWNED APPELLATIONS AND HIDDEN GEMS.

WACHAU GRÜNER VELTLINER "RIED LOIBENBERG"
Domaine Knoll 2022

MAGNUM VIN DE PAYS DU GARD
Domaine Roc d'Anglade 2020

SAINT-AUBIN
Domaine Miolane 2021

GRISONS PINOT NOIR "PASSION"
Domaine Donatsch 2021

LES BAUX DE PROVENCE "CORNALINE"
Domaine Hauvette 2017

EPESES "LA BRAISE D'ENFER"
Domaine des Frères Dubois 2004

JEREZ-MANZANILLA "EXCEPTIONNAL HARVEST"
Domaine Ximénez-Spínola

JURANÇON "LES JARDINS DE BABYLONE"
Domaine Dagueneau 2012

300.-

THE VALROSE TEAM
WISHES YOU HAPPY HOLIDAYS !