

*The list of allergens is available on request*

**We invite you to inform us of any  
food allergies or intolerances**

V · vegetarian    G · gluten-free    L · lactose-free

Some of our dishes can be prepared without allergens on request

*Origin of our products*

Beef	Switzerland	Buffalo	Switzerland
Rock Shrimp	United States	Lamb	Ireland
Caviar	Switzerland	Perch	Switzerland
Sea Bass	Greece	Tuna	Pacific
Shrimp	Pacific	Salmon	Norway
Féra	Switzerland	Poultry	Switzerland
Octopus	Italy, Spain		

**ESPRIT**  
*Brasserie*  
PAR GUY RAVET

**buddha-bar beach**  
by buddha-bar™

**ESPRIT**  
*du dimanche*

*Your summer rendezvous 2024!  
A unique celebration venue with a chic,  
relaxed, and festive spirit!*

Exclusively in Switzerland at the Grand Hôtel du Lac  
from June 7 to August 25, 2024

*A true invitation to rediscover the  
flavors and warm moments shared  
around the family table of our  
childhood.*

**Every Sunday at noon**

## ESPRIT *Sharing*

<i>Grand Hôtel Platter</i>	mini Wagyu burgers, truffle mayonnaise	28	
<i>Marina Platter</i>	lake féra rilette, tuna tartare, blinis	30	
<i>Tradition Platter</i>	dried beef, cheeses, pickles, and rugbrod	32	
<i>Swiss Cheese Plate</i>	fruit chutney	25	V G
<i>Dim Sum by Madame Sum</i>	assortment of 5 pieces: Thai green curry, Swiss wagyu, saffron sea bass, shrimp, shiitake	25	
<i>Swiss Oona Caviar</i>	blinis, tangy cream, and mimosa eggs	20 gr	90

## ESPRIT *Summer Vibes*

<i>Cold Soup</i>	zucchini and cucumber, flavored with mint	22	V G L
<i>Marinated Tuna Tartare</i>	tarragon and lime	32	G L
<i>Peruvian Octopus Tartare</i>	avocado, cucumber, shrimp, aji-panca sauce	30	L
<i>Buffalo Carpaccio from Neuchâtel</i>	mozzarella, arugula, and pesto	32	G

## ESPRIT *Salad Bar*

<i>Mesclun Salad</i>	raw vegetables and roasted seeds	20	V G L
<i>Niçoise Salad</i>	tomatoes, peppers, tuna, anchovies, and hard-boiled egg	30	G L
<i>Caprese Salad</i>	tomatoes Green Zebra, mozzarella de bufflone	28	V G
<i>Grand Hôtel du Lac Salad</i>	served like a Caesar salad	26	
	with smoked salmon	36	
	with Gruyère chicken	38	
<i>Spinach Shoot Salad</i>	cherry tomatoes, summer truffle, miso, and hazelnuts	32	V G L

All our prices are in Swiss Francs, VAT & Service included

## ESPRIT *Classics*

<i>Blonay Beef Tartare</i>	mesclun and toasted bread	38	L
<i>Lobster Roll</i>	rock shrimps, brioche bread, saffron mayonnaise	42	
<i>Beef &amp; Cheese Burger</i>	Blonay beef, caramelized onions, bacon, and Gruyère	40	
<i>Vegetarian Beyond Burger</i>	caramelized onions, cocktail sauce	36	V
<i>Portion of French fries</i>	traditional style	10	V G L

## ESPRIT *Summer Grill*

<i>Poultry Steak</i>	confit & grilled with spices, bulgur, ratatouille, creamy jus	46	
<i>Swiss Beef Fillet</i>	grilled wild broccoli, sweet potato fries, chimichurri	62	G L
<i>Lamb Chops</i>	mashed potatoes, caramelized peppers, light jus	56	G L
<i>Perch Fillets</i>	roasted new potatoes, caper condiment, lemon	56	G L
<i>Grilled Octopus</i>	smoked paprika, chickpea puree, avocado, and sprouts	48	G L
<i>Ravioli</i>	ricotta and preserved lemon, sage, Gruyère shavings	44	V

## ESPRIT *Desserts*

<i>Yamazaki Whisky Baba</i>	pineapple compote and lime zest	18	V G L
<i>Apricot Tart</i>	caramelized hazelnuts and apricot sorbet	18	V
<i>Chocolate Finger</i>	pecan nuts, vanilla, and tonka bean ice cream	20	V
<i>Raspberry Sphere</i>	granola, raspberry confit, and sorbet	22	V G L

## ESPRIT *Grands Crus*

			1 dl	75 cl
<i>Chassagne Montrachet en Pimont</i>	Au Pied du Mt Chauve, Bourgogne	2018	24	145
<i>Saint-Saphorin Prestige assemblage</i>	Marc-Henri Leyvraz, Lavaux	2020	20	125
<i>Margaux du Château Margaux</i>	Château Margaux, Bordeaux	2017	30	240
<i>Château Lafaurie-Peyraguey</i>	Lafaurie-Peyraguey, Sauternes	2005	30	165