



« Dear Gourmets, Welcome!

We are delighted to welcome you to our chic brasserie, where every dish tells a story.

Here, you'll savor recipes that have become legends of traditional French cuisine, along with unique creations, refreshed classics, and today's cravings — all inspired by joy and appetite.

We wish you a wonderful dining experience!

Chef Guy Ravet and his brigade »

THE APPETIZERS

| | | |
|--|-----|----|
| Gillardeau Oysters No. 2 – "La Perle de l'Océan" - 3 pieces served in threes with shallot vinegar, fresh lemon, and black bread | G L | 27 |
| Swiss Caviar Oona No. 103 – "L'Or des Alpes" offered with tangy cream, mimosa eggs, and fluffy blinis | V | 96 |
| Mont d'Or Snails – "La Bourguignonne Authentique" - 6 pieces gratinated in garlic and parsley butter | G | 16 |

THE STARTERS

| | | |
|--|-------|--------|
| Foie Gras au Torchon – "Le Joyau des Landes" fig chutney and grilled bread | G | 32 |
| Norwegian Smoked Salmon – "Le Trésor des Fjords" thick slices, with baby gem lettuce, chervil, and a hint of horseradish | G | 24 |
| Beef Tartare – "L'Artisan de St-Légier" farm Balsiger meat, young shoots, and grilled bread | G L | 30 |
| Leek Vinaigrette – "L'Épure Élégante" prepared as a delicate ballotine | V G L | 18 |
| Caesar Salad – "L'Élégance Romaine" Palace style with Appenzell Poultry baby gem lettuce, eggs, Gruyère cheese, and golden croutons | V | 18 +12 |
| Œuf Meurette – "La Signature du Clos Vougeot" 63°C egg, mushrooms, bacon, and pearl onions in wine sauce | | 20 |
| Dubarry Velouté – "L'Élégance du Chou-Fleur" florets and crispy tuile | VG | 18 |

THE VEGETABLES

| | | |
|---|-------|----|
| Vegetable Millefeuille – "La Légèreté des Saisons" served with a rich broth | V G L | 30 |
| Fine Tagliatelle with Oyster Mushrooms – "La Belle Enchantée" enhanced with a truffle emulsion | V | 36 |

THE FISH

| | | |
|---|-----|----|
| Lobster Thermidor – "L'Exceptionnel" shelled lobster tail, gratinated, with celery mousseline | | 62 |
| Brook Trout from Chamby – "L'Élégant" enhanced with a bouillabaisse emulsion and a delicate touch of rouille | G L | 46 |
| Swiss Perch Fillets Meunière – "Les Délices du Lötschberg" served with parsley cream and homemade tartar sauce | | 48 |

THE MEATS

| | | |
|--|-----|--------|
| Beef Tenderloin Tournedos from Our Mountains – "Le Noble des Prairies" Rossini style with a slice of seared foie gras served with Madeira sauce | G L | 56 +12 |
| Duck Leg Confit – "Le Délice du Sud-Ouest" flavored with a carrot and ginger condiment | G | 46 |
| Appenzell Poularde Supreme – "L'Harmonie des Alpes" served with caramelized roudoudous and Soubise sauce | G | 48 |

CHEF'S SIGNATURE DISH

54

Swiss Veal Cordon Bleu – "La Tradition" stuffed with melting Gruyère and Vacherin Fribourgeois

GARNISHES OF YOUR CHOICE

All our dishes are served with a side of your choice

| | |
|---|--|
| Local Mesclun V G L enhanced with a light vinaigrette | Golden Thick-Cut Fries V G L crispy and tender |
| Seasonal Vegetables V G L glazed and enhanced by their natural jus | Creamy Butternut Risotto V G topped with aged Parmesan flakes |
| Grilled Baby Gem Lettuce V G L served with a touch of fleur de sel | Agria Potato Mousseline V G made with exceptional butter |

Additional garnish 10

THE DESSERTS

| | | |
|--|-------|----|
| Swiss Cheese Platter – "Le Meilleur du Terroir" a selection of aged cheeses | V G | 25 |
| Pastry Trolley – "Les Plaisirs Éphémères" a daily assortment of our creations | V G L | 12 |
| Crêpes Suzette – "Le Flamboyant Classique" flambéed with great care at your table | | 18 |

Ice Creams and Sorbets– "L'Artisanat Glacé" ask for our current flavors per scoop 6 per scoop

THE SOMMELIER'S SELECTION

| | | | | |
|--|----------------------------------|------|----|-----|
| Dézaley Chemin de Fer La Maison Massy – Lavaux, Suisse | Chasselas | 2022 | 18 | 115 |
| Chassagne Montrachet En Pimont Au Pied Du Mont Chauve – Bourgogne, France | Chardonnay | 2019 | 24 | 145 |
| Il Rosso di Chiara Paolo Basso – Tessin, Suisse | Merlot | 2020 | 20 | 125 |
| Margaux Château Margaux – Bordeaux, France | C. Sauvignon & Merlot | 2018 | 30 | 220 |

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: Duck, Foie Gras

Certified sustainable fish origins

SWITZERLAND: Char, Perch / FRANCE: Oysters / NORWAY: Salmon / CANADA: Lobster

Our prices are in Swiss Francs
8.1% VAT and service included