



EMOTIONS

GUY RAVET

Spring Season

Gourmet Menu

Trilogy of Amuses-Bouches
a gourmet stroll to awaken the senses

Normandy Scallops
just seared and marinated, Oona caviar N°103
cucumber variation, invigorating ginger consommé

White Asparagus déclinaison
from head to tip in textures
Ravioli with Peru Organic coffee, light emulsion

Grilled Alpine Pike-Perch with Binchotan
double shelled peas
dashi-infused white butter and full-bodied meurette

Spanish Wagyu cheek
slow-cooked for 36 hours
melting potato, steamed morels, lovage-scented oxtail

Symphony of Exotic Fruits
Notes of Cocoa and chia seeds

Delicacies from Gaëlle

Menu in 4 acts
Without the Asparagus
CHF 155

Menu in 5 acts
CHF 175

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