



# MENU

## DE LA BRASSERIE

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### KINGFISH



Peach, basil, shiso

### OEUF PARFAIT

Green asparagus, chanterelles, hollandaise

### TAGLIATA DE BOEUF



Arugula, parmesan, summer truffle

### HARMONIE FRAMBOISE ET BASILIC

Lime, basil, raspberry

4-COURSE MENU

135

3-COURSE MENU

115

### WINE RECOMMENDATION

Sancerre «Vieilles Vignes» Domaine Jérôme Godon   Loire	2022	1 dl	15
Petite Arvine Cave des Bernunes - Nicolas Zufferey   Valais	2022		82
Syydebändel Pinot Noir Barrique Verein Syydebändel   Bâle-Campagne	2021	1 dl	18
Il Pino del Biserno Tenuta del Biserno – Ludovico Antinori   Toscane Bolgheri	2021		165

We are also happy to serve you our  
Menu de la Brasserie in a vegetarian alternative.  
All prices are in Swiss francs (CHF) including VAT.

# ENTRÉES

## ET SOUPES

<p><b>SALADE DE LA BRASSERIE</b>    </p> <p>Poached egg, avocado, truffle dressing</p>	26
<p><b>SALADE D'ÉTÉ</b>    </p> <p>Summer vegetables, green asparagus, artichokes</p>	24
<p><b>BURRATA</b>    </p> <p>Melon, watermelon, basil</p>	32
<p><b>TERRINE DE FOIE GRAS DE CANARD</b></p> <p>Pineapple, mango, brioche</p>	42
<p><b>KINGFISH</b>    </p> <p>Peach, basil, shiso</p>	36
<p><b>VITELLO TONNATO</b>    </p> <p>Tuna, Simmental veal, capers</p>	36
<p><b>PRUNIER CAVIAR PARIS</b></p> <p>50 g / 125 g Traditional garnish</p>	250 / 500
<p><b>RISOTTO À LA TRUFFE D'ÉTÉ</b>    </p> <p>Artichokes, summer truffle, chicory rosso</p>	42
<p><b>GAZPACHO</b>    </p> <p>Tomato, cucumber, peperoni</p>	26
<p><b>CAPPUCCINO DE HOMARD</b>    </p> <p>Lobster, champagne foam, coffee</p>	32


## **PLAT PRINCIPAL**

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<b>PETITS LÉGUMES FARCIES</b>     Tomato, zucchini, Ratatouille coulis	42
<b>FRAÎCHEUR D'ÉTÉ</b>     Fennel, melon, champagne	38
<b>CARRÉ D'AGNEAU</b> Lamb rack, lemon crust, summer vegetables	64
<b>SOLE PETIT BATEAU</b> Vegetable vinaigrette, potato mousseline, summer vegetables	70
<b>CÔTE DE BOEUF</b>  Summer vegetables, Pommes Allumettes, béarnais	p.p. 75 for 2 persons
<b>FILET DE TURBOT POCHÉ</b>  Champagne, green tomatoes, celery	68

## **CLASSIQUES DE LA BRASSERIE**

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<b>TARTARE DE BŒUF</b> Beef tartare, French fries, toast	35/58
<b>ÉMINCÉ DE VEAU ZURICHOIS</b> Zurich veal cutlet, hashbrowns, mushrooms	64
<b>ESCALOPE VIENNOISE</b> Wiener schnitzel, cucumber salad, French fries	58
<b>RIB EYE CAFÉ DE PARIS</b>  Rib Eye, Café de Paris, Pommes Allumettes	68
<b>RISOTTO AU HOMARD</b>  Lobster, fennel, pastis	68



## DESSERTS ET FROMAGES

**CHARIOT DE DESSERTS** 28  
Dessert selection  
(only available during the evening)

**TRILOGIE DE SORBETS**    24  
Rhubarb, lemon-basil, raspberry

**CRÈME BRÛLÉE** 24  
Vanilla, rhubarb-sorbet, chips

**HARMONIE FRAMBOISE ET BASILIC** 24  
Lime, basil, raspberry

**CRÊPES SUZETTE** p. P. 34  
Flambéed with Grand Marnier and cognac, from 2 persons  
(Please state your preference at the beginning of the order)

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**SÉLECTION DE FROMAGES AFFINÉS** 28  
Selection of cheeses from Switzerland and France

### WINE RECOMMENDATION

White Port 5 cl 14  
Andressen 20 years

Château Lafon 1 dl 16  
Sauternes 2020

Vegetarian  Vegan  Gluten-free  Lactose-free 

#### Origin meat

Switzerland: Veal, Beef, Lamb

France: Foie Gras

#### Origin fish

Spain: Turbot

USA: Lobster (wild-caught), FAO21

France: Sole (wild-caught), Caviar

Pacific: Tuna