



MENU

DE LA BRASSERIE

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>SALADE DE LA BRASSERIE </p> <p>Poached egg, avocado, truffle dressing</p>	26
<p>SALADE D'ÉTÉ </p> <p>Summer vegetables, green asparagus, artichokes</p>	24
<p>BURRATA </p> <p>Melon, watermelon, basil</p>	32
<p>TERRINE DE FOIE GRAS DE CANARD</p> <p>Pineapple, mango, brioche</p>	42
<p>KINGFISH </p> <p>Peach, basil, shiso</p>	36
<p>VITELLO TONNATO </p> <p>Tuna, Simmental veal, capers</p>	36
<p>PRUNIER CAVIAR PARIS</p> <p>50 g / 125 g Traditional garnish</p>	250 / 500
<p>OEUF PARFAIT </p> <p>Green asparagus, chanterelles, hollandaise</p>	34
<p>GAZPACHO </p> <p>Tomato, cucumber, peperoni</p>	26
<p>CAPPUCCINO DE HOMARD </p> <p>Lobster, champagne foam, coffee</p>	32

PLAT PRINCIPAL

PETITS LÉGUMES FARCIES     Tomato, zucchini, Ratatouille coulis	42
RISOTTO À LA TRUFFE D'ÉTÉ     Artichokes, summer truffle, chicory rosso	58
CARRÉ D'AGNEAU Lamb rack, lemon crust, summer vegetables	64
SOLE PETIT BATEAU Vegetable vinaigrette, potato mousseline, summer vegetables	70
TAGLIATA DE BOEUF   Arugula, parmesan, summer truffle	68
FILET DE TURBOT POCHÉ  Champagne, green tomatoes, celery	68

CLASSIQUES DE LA BRASSERIE

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

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