

MENU



Crispy egg with truffle,
creamy parsnip

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Trout back confits to olive oil,
Jerusalem artichoke emulsified
with Madagascar vanilla

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Lemon, lemongrass mousse,
tangerine heart

45€ / person

STARTERS



Squash and chestnut soup,
crème fraîche, bottarga 16€

Crispy egg with truffle, creamy parsnip 17€

Marinated beetroot in old apple vinegar,
fresh goat's cheese, hazelnut 15€

Foie gras and smoked eel terrine,
chutney and salad 18€

MAIN COURSES



 Vegetarian

Half-cooked white sturgeon, celeriac, green apple, Tasmanian pepper 27€

Confit trout in olive oil, Jerusalem artichoke with Madagascar vanilla 25€

Roasted turbot on a bone, mushrooms, polenta and mild green curry 28€

Beef chuck confit like a raviolo with Mont Blanc red beer, grilled onions 25€

Squash in different textures, seeds, Kalamata olive oil  23€

DESSERTS

Roasted fig with mountain honey, 14€
smoked hay ice cream

Old style chocolate and praline, 14€
chocolate sorbet

Lemon, lemongrass mousse, 14€
tangerine heart

Local cheeses plate 12€



CHILDREN MENU

Pumpkin soup with fresh cream
OR Croque ham, cheese and green
salad

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Chicken breast, mashed potato,
vegetables OR
Tomato basil spaghetti

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Chocolate cake OR 2 scoops of
ice-cream or sorbet

15€ / child under 11 years old