

Evolves with Time

THE PREMIUMS

The grilled white asparagus, silky spiced Hollandaise sauce	68.–
The Oshizushi of Mediterranean bluefin tuna, unctuous of Swiss miso	85.–
The iconic crab, memory of Hong Kong street	88.–
The wonderful carabineros prawns in the spirit of a bò bún	128.–

THE WATER, THE MASTERPIECE

The Breton blue lobster, an interpretation of couscous	98.–
The delicate confit sole, with hints of vin jaune for a touch of springtime indulgence	98.–
The Grisons salmon prepared in the style of a “Wellington”, designed to be shared for two	238.–

THE EARTH, THE MASTERPIECE

The local beef fillet, smoked over vine shoots, inspired by memories of Singapore	98.–
The Swiss sweetbreads like yakitori, green asparagus from Provence	95.–
The Gruyère poultry and crayfish of lake Geneva, as comforting warm pie to share	188.–

THE SWISS MOUNTAIN PASTURE

The tomme fleurette from Rougemont, served as a refreshing shiso interlude	28.–
The cheeses collection, passionately cured by house Duttweiler	32.–

THE CANDIED INSTANT

The rhubarb, tender reminiscent of an Alsatian meringue tart	32.–
The wild Grand Cru Felchin chocolate, mint freshness	32.–

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FOUR MOMENTS

228.–
The asparagus, the sole, the beef and the rhubarb

FIVE MOMENTS

255.–
The asparagus, the carabineros, the sole, the beef and the rhubarb

SIX MOMENTS

268.–

THE PAIRING CONCOCTED BY OUR TEAM OF SOMMELIERS

4 dl Tastings	110.–
5 dl Tastings	125.–
6 dl Tastings	138.–



With all our Love
Sarah & Franck Pelux

What is important to us, make you live an epicurean experience, sincere, thanks to a fabulous team at your service, during lunch time until 4 pm and evening until midnight.

Thank you for coming and bon voyage!

Price in CHF. Service and VAT are included.