

LE PARTAGE

"Les Créations du moment"

by Franck Reynaud

LE PARTAGE
10 COURSES* CHF 100.-

Amberjack tacos with lactofermented beetroot and blackberry
Endive and mandarine kimchi way
Vinaigrette of leek with truffle

Mushrooms vol au vent
Zander in carrots sauce and smoked tea oil
Swiss chard maki with citron

Local lamb confit with oriental flavours
or
Poultry with cocoa hints, Kampot pepper and candied fruits
Pumpkin entremet with roasted seeds foam

Vacherin Mont d'Or Mousse and poached pear with safran
Parfait pine infused with honey and chartreuse
or
Chocolate tartelette with citrus
Parfait pine infused with honey and chartreuse

Origin of meats : Switzerland and France – Fish : Switzerland, Portugal and East Sea

* The 10 and 16 course menus are identical for all the guests of a table

LE PARTAGE

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"Les Créations du moment"

LE PARTAGE
16 COURSES* CHF 130.-

Beef carpaccio pastrami way with asian flavours
Amberjack tacos with lactofermented beetroot and blackberry
Endive and mandarine kimchi way
Vinaigrette of leek with truffle

Mushrooms vol au vent
Kind prawns with mole of shrimps and red curry
Zander in carrots sauce and smoked tea oil
Swiss chard maki with citron

Local lamb confit with oriental flavours
Poultry with cocoa hints, Kampot pepper and candied fruits
Pumpkin entremet with roasted seeds foam
Sticks of potatoes with chili, lemon and coriander

Vacherin Mont d'Or Mousse and poached pear with safran

Chocolate tartelette with citrus
Parfait pine infused with honey and chartreuse
Banana flambee with rhum

Origin of meats : Switzerland and France – Fish : Switzerland, Portugal and East Sea

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