

Aïda Hôtel & Spa

# LE PARTAGE

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By Franck Reynaud

**Icogne eggs, doucette & truffle**

**Beef tartare, anchovy cream & lardo di colonata**

**Burnt leeks in earth & sea**

**Umbrine, shiso & clementine**

**Mojo pig & salsa verde**

**Cauliflower with turmeric, sesame seeds & black garlic**

**Dark chocolate, gochujang & vanilla**

**Ananas, coriander & muscovado**

\*origin: Switzerland, Mediterranean, Spain

At the price of Sfr.130.- per person (drinks excluded)

Extra: Monk's head, beer sorbet & bricelet CHF. 10.-

Extra : Matcha & Honey CHF. 10.-



**RELAIS &  
CHATEAUX**

# LE PARTAGE

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By Franck Reynaud

**Icogne eggs, doucette & truffle**

**Beef tartare\*, anchovy cream & lardo di colonata**

**Shrimp\*, mango & sage**

**Burnt leeks in earth & sea**

**Fois-gras, artichoke, cocoa & mafé**

**Umbrine\*, shiso & clementine**

**Mojo pig\* & salsa verde**

**Cauliflower with turmeric, sesame & black garlic**

**Duckling\*, cocoa & black lemon**

**Monk's head, beer sorbet & bricelet**

**Dark chocolate, gochujang & vanilla**

**Ananas, coriander & muscovado**

**Matcha & Honey**

\*Origin: Switzerland, Indian Ocean, Mediterranean, Spain, France

At CHF.160.- per person (drinks not included)