

LE PARTAGE

By Franck Reynaud

Icogne eggs, Lamb's lettuce (doucette) & truffle

Beef tartare*, anchovy cream & lardo di Colonata

“Brulés” leeks in *Earth & Sea*

Skrei* fish, shiso & clementine

Lamb* from the region, marinated with the scent of the Orient.

Cauliflower with turmeric, sesame & black garlic

Dark chocolate, gochujang & vanilla

Pineapple, coriander & muscovado

*origin: Switzerland, Mediterranean,

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

Extra: Cheese Mont d'or, beer sorbet & bricelet CHF. 10.-

Extra : Matcha & Honey CHF. 10.-

LE PARTAGE

Par Franck Reynaud

Iceberg eggs, doucette & truffle

Beef tartare*, anchovy cream & lardo di colonata

Shrimp*, mango & sage

Burnt leeks in earth & sea

Fois-gras, artichoke, cocoa & mafé

Skrei*, shiso & clementine

**Lamb* from the region, marinated with spices of
the Orient.**

Cauliflower with turmeric, sesame & black garlic

Duckling*, cocoa & black lemon

Mont d'or, beer sorbet & bricelet

Dark chocolate, gochujang & vanilla

Pineapple coriander & muscovado

Matcha & Honey

*origin : Switzerland, Indian Ocean, Norway, Switzerland, France

At the price of CHF.160.- per person (beverages excluded)