



"3 chefs together, recipes from our hearts"

## Lunch Time


Served from noon to 3 p.m.

Our dish of the day 28.-

### Starters

 Mixed greens tossed in "appetite" vinaigrette	14.-
 Parmigiana with AOP parmesan cream and fresh basil leaves	22.-
Smoked salmon tartar, "brutal" mayonnaise and garlic watercress	26.-
"Arthur's" Caesar Salad	28.-

### Pasta & Risotto

 Risotto "verde" with lactose-free butter and lime	26.-
Coquillettes with diced ham and black truffle "for spoilt children"	38.-
Stuffed paccheri, shredded beef with tomato sauce, meat juice and pecorino	38.-

### Fishes (one complimentary side dish)

Teriyaki salmon heart with lemon cream sauce	40.-
Grilled fillet of sea bass, Zaatar crumble, sour meat juice	44.-
Roasted scallops with white butter, tomato jam, mini croutons and basil	52.-

### Meats (one complimentary side dish)

Chicken breast, morel sauce, skin crisps and mixed greens	48.-
Roast lamb chops with garlic, yogurt, turmeric, fresh tarragon and its reduced gravy	54.-
Filet mignon of farmhouse pork from Jussy, ratatouille sauce, orange caramel and crushed nuts	60.-
Swiss Burger with beef, Swiss Gruyère, old-fashioned mustard, sweet potato fries	32.-
Gourmet Burger with beef and foie gras, candied tomatoes, sweet potato fries	38.-

### Cheeses

 Assortment of mature cheeses (Gorgonzola, Pecorino, Brie et Swiss Gruyere, white grapes and walnut kernels)	25.-
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### Additional side dishes 12.-

Mesclun and young shoots  
Gourmet mashed potatoes  
Ratatouille provençal style  
Gratin dauphinois with truffles  
Green vegetables  
Jasmine rice with dried cranberries  
Sweet potato fries




Ask for our "Desserts on a tray"

 Vegetarian dish


Caviar Prunier "Osciète Classique"

Our Suggestions on demand

### Starters

 Mixed greens tossed in "appetite" vinaigrette	14.-
 Farm egg casserole with truffle and parmesan	18.-
 Cream of parsnip soup with black truffle chantilly	26.-
Carpaccio of scallops, cauliflower and lemon mousseline	32.-

### Pasta & Risotto

 Risotto "verde" with lactose-free butter and lime	26.-
Coquillettes with diced ham and black truffle "for spoilt children"	38.-
Linguine with lobster and its bisque flavoured with Hennessy cognac	62.-

### Fishes (one complimentary side dish)

Teriyaki salmon heart with lemon cream sauce	40.-
Roasted scallops with white butter, tomato jam, mini croutons and basil	52.-
Sole meunière infused with yuzu	85.-
Grilled lobster, garlic purée flavoured with Hennessy cognac (for two)	156.-

### Meats (one complimentary side dish)

Crispy veal sweetbreads, molasses and fresh pomegranate	46.-
Wagyu entrecote 180g, chimichuri sauce and candied garlic	98.-
Rack of lamb in a herb crust with turmeric yoghurt and gravy (for two)	156.-
Swiss Burger with beef, Swiss Gruyère, old-fashioned mustard, sweet potato fries	32.-
Gourmet Burger with beef and foie gras, candied tomatoes, sweet potato fries	38.-

### Cheeses

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 Vegetarian dish

The box of 50g 150.-  
The box of 125g 275.-