

Early spring menu : creation from our chef Paul Cousin who worked at Alain Ducasse, Yannick Alléno and Jean-Georges Vongerichten

Starters

Chf

Mesclun (mixed salad), pink radish and parmesan cheese shavings	14.-
Beetroot and sweet potatoes salad with feta cheese, caramelized almonds and balsamic vinegar dressing	16.-
<i>Grand Bateau de Beychevelle, vinifié par Château Beychevelle, Entre-deux-mers 2012</i>	9.50
Caramelized duck foie gras, brioche bread and hibiscus-flavored wine sauce	29.-
<i>Porto Rozès White Reserve</i>	16.-
Salmon gravlax with dill and pepper, «grenaille» potatoes and sour cream	23.-
<i>Chardonnay « Founder's Estate », Beringer, Napa Valley 2008</i>	12.-
Beef carpaccio served with mushrooms, rocket, parmesan cheese and lemon vinaigrette	19.- main dish 32.-
<i>Château Chauvin, Grand Cru classé, Héritiers Ondet, Saint-Emilion 2006</i>	14.-
Tuna sashimi with avocado and fried shallots, ginger vianigrette	24.-
<i>Chablis « Saint-Martin », Domaine Laroche 2012</i>	14.-
Lobster-prawns Dim sum (chinese ravioli) flavoured with coriander and lime	28.-
<i>Sauvignon « Founder's Estate », Beringer, Napa Valley 2009</i>	14.-

Pasta & risotto

Tagliatelle with tomatoes and fresh basil	24.-
<i>Crozes-Hermitage, Domaine des Grands Chemins, Delas 2010</i>	13.-
Creamy gnocchi with Swiss Gruyère cheese and bruschetta of dried beef meat	27.-
<i>Le Volte D'Ornellaila, Toscane 2011</i>	17.-
Asparagus risotto with Pata Negra ham and Parmigiano Reggiano cheese	29.-
<i>Malbec «Reserva», Terrazas de los Andes, Mendoza 2011</i>	14.-

Fish

Teriyaki-style scottish salmon served with carrots and pine nuts	38.-
<i>Pouilly Fuissé, « Vieilles vignes », Domaine de la Soufrandise 2012</i>	16.-
Roasted codfish, spring vegetables with fresh herbs and lettuce emulsion	42.-
<i>Empreinte, Domaine Le Grand Clos, J-M. Novelle 2010</i>	16.-
Pan-fried scallops served with spinach, yuzu lemon-butter sauce	48.-
<i>La Petite Arvine, Vins des Chevaliers 2012</i>	18.-

Restaurant open from noon to 3.30 p.m. and from 7 p.m. to 11 p.m.

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Meat

Chf

Spicy roasted half-cockerel, basmati rice with chives	36.-
<i>Bordeaux de Maucaillou, vinifié par Château Maucaillou, Bordeaux Supérieur 2009</i>	10.-
Grilled beef fillet (200 g) «tigre qui pleure» (thai-style), sauteed noddles with vegetables	58.-
<i>Château de Pez, Cru Bourgeois exceptionnel, Saint-Estèphe 2007</i>	25.-
Home-made ketchup lacquered duck leg, candied potatoes and mushrooms	46.-
<i>Mercrey « La Framboisière », Domaine Faiveley 2011</i>	16.-

Cheese

Selection of mature cheeses, fig jam and mesclun (Gruyère suisse, Bleu, Tomme vaudoise, Morbier)	26.-
<i>La Closerie de Camensac, 2e vin du Château Camensac, Haut-Médoc 2007</i>	12.-

Desserts

Gourmet coffee (coffee served with delicacies)	12.-
Apple tarte served with butterscotch sauce	14.-
and a scoop of your favorite ice cream	18.-
<i>Or des Anges (rum and orange liqueur) (4cl)</i>	7.-
Pineapple carpaccio with lemon grass and ginger served with isigny crème fraîche ice cream	15.-
<i>Moscato d'Asti, La Spinetta 2013</i>	14.-
Fresh orange salad with olive oil syrup with meringue	13.-
<i>Château Sigalas-Rabaud, 1er Cru classé, Sauternes 2002 (5cl)</i>	15.-
Assortment of crème brûlée (vanilla, salted butter caramel, honey safron)	14.-
<i>Gewürtzraminer, Eric Rominger 2012</i>	15.-
Warm « Americao » black chocolate mœlleux with Isigny crème fraîche ice cream (10 min)	16.-
<i>Muscat de Rivesaltes, Domaine du Mas Crémat (5cl)</i>	10.-
Selection of ice creams and sorbets from our Artisan Glacier & our creations «Arthur's» cups	Per scoop 5.- Ask for our ice cream menu

Vegeterian meal on request

Beef and Veal of Swiss origin - Poultry and Duck of French origin

VAT 8% included