STARTERS

Mixed salad, La Terrasse vinaigrette	*8.00*
Roasted scallops *squash cream, chestnut pieces, tonka bean foam*	*20.00*
Pan-seared foie gras escalope with chanterelle mushrooms *forest-flavoured emulsion*	*21.00*
Roasted king prawns flavoured with green curry and turmeric *Jerusalem artichoke prepared in different ways*	*18.00*
Poached egg « à la meurette » *toasted brioche, pearl onions, smoked bacon, button mushrooms*	*18.00*
Sweetbread vol-au-vent with sauce suprême	*16.00*
No. 3 Brittany oysters *shallot vinaigrette and lemon*	*3 pieces 12.00*

MAIN COURSES

Pork chop from Les Ponts-de-Martel *mustard sauce, choice of side dish*	*39.00*
Alpine chicken cordon bleu in a Gruyère crust *ham from Les Ponts-de-Martel, poultry jus, choice of side dish*	*42.00*
Veal tenderloin and pan-seared foie gras *black Périgord truffle sauce, choice of side dish*	*52.00*
Lamb shank confit with honey, thyme and rosemary *choice of side dish*	*39.00*
Beef fillet Chateaubriand (for 2 people) *morel sauce, choice of side dish*	*p.p. 55.00*
Roasted half lobster, lobster sauce *roasted cauliflower and creamy cauliflower purée, choice of side dish*	*49.00*
Wild catch of the moment *garnish of your choice*	*Based on availability*
Pan-fried perch fillets *Chasselas sauce or brown butter, garnish of your choice*	*42.00*
Potato rösti with mushrooms	*35.00*

All our dishes are served with a vegetable.
Choice of side : homemade fries, roasted new potatoes, gratin dauphinois or rice

DESSERTS

Cheese trio, selected by La Maison du Fromage, Sterchi *homemade chutney*	*14.00*
Like a lemon tart *crumble, lemon crémeux, lemon gel, lime zest, lime meringue*	*15.00*
Tarte Tatin *served with a scoop of Granny Smith appel sorbet**	*15.00*
Chocolate lava cake *served with a scoop of caramel ice cream**	*16.00*
Vanilla crème brûlée *served with a scoop of vanilla ice cream**	*14.00*
Gourmet coffee *four mignardises, choice of coffee*	*16.00*

CHILDREN'S PORTIONS - 1/2 PRICE, UP TO 12 YEARS

Pork chop, perch fillets, rösti with mushroom

Origins : *Pork, beef, veal, chicken, lamb : Switzerland | Foie gras : France | Perch: farmed in France, filleted in Switzerland | King Prawns : South Africa | Oysters : France | Scallops : USA | Lobster : Canada*