



Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Sashimi of salmon, wakamé, Japanese dressing and pickled vegetables

Mussels au gratin, herb butter, gruyere

French fish soup, croutons, rouille, gruyere

Beef carpaccio, truffle mayonnaise, Parmesan cheese, argula, pine nuts

Steak tartare of veal, basil mayonnaise, Parmesan crisp

Creamy poultry soup, spring onion, chives, peas

Salad with deep-fried goat cheese, fig compote, walnuts, pear 

Ravioli of ricotta and spinach, tomato, gruyere, argula 

Tomato soup, seasonal vegetables, pesto 

Choice of one main course


Gambas, pappardelle, garlic herb sauce

Fisherman's tasting platter, a variety of seafood with a white wine sauce

Fried corn-fed chicken breast, tarragon cream

Fried Simmental beef with bearnaise sauce or
beurre maître d'hôtel

Pappardelle with mushrooms and truffle 

Quiche of spinach and roquefort, seasonal vegetables, tarragon 

Grand dessert or a cheese platter

€ 39,50 p.p.

** Despite of careful inspection, small pieces of fishbone may have remained in the fish.*



Do you have an allergy? Please inform us!