THIS MENU HAS BEEN CREATED AS A REFLECTION OF MY WANDERINGS AND INSPIRED BY OUR MOUNTAINS AND ALPINES LAKES.

A CUISINE DRIVEN BY LOVE AND EMOTIONS, VALUING MEN AND WOMEN FROM OUR REGION COMMITTED TO DELIVERING EXCELLENCE THROUGH SUSTAINABLE AND RESPONSIBLE APPROACH

A DELICATE CULINARY GETAWAY BRINGING OUT INGREDIENTS’ NATURAL TASTES AND EXALTING WITH SIMPLENESS TEXTURES AND SEASONAL FLAVOURS.

GROUP KITCHEN CHEF
MIRTO MARCHESI

WHEN MAKING YOUR RESERVATION, PLEASE INDICATE ANY ALLERGIES OR INTOLERANCES TO CERTAIN PRODUCTS.

FOR ANY RESERVATION OF 8 PEOPLE OR MORE, A UNIQUE AND PERSONALIZED MENU IS SUGGESTED FOR THE WHOLE TABLE.

OUR MENUS ARE SERVED EVERYDAY EXCEPT SUNDAYS FROM 19:00 - 22:00
OUR TRAVEL COLLECTION

LET YOURSELF BE WHISKELED ON A CULINARY JOURNEY BURSTING WITH FLAVORS AND RHYTHMED BY THE SEASONS. OUR MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8:30PM

SUMMER WANDERING

A PREALPINE FORETASTE
START YOUR JOURNEY WITH DELICIOUS BITE-SIZED COMBINING ALPINE TASTE AND AROMA

TOMATOES FROM THE GARDEN
VARIATION OF SEASONAL TOMATOES, CUCUMBER, RED ONIONS & BLACKBERRY VINEGAR FROM THE ALPS

FERA FROM OUR LAKES
PAN-FRIED FERA, GREEN VEGETABLES, SWEET AND SOUR SAUCE WITH CAPER FLOWERS

RACK OF LAMB FROM THE DENTS-DU-MIDI
ROAST LAMB WITH LIQUORICE, ARTICHOKE WITH NOSTRANELLE OLIVES, SAVORY

CLÉRY STRAWBERRY AND RHUBARB
CANDIED RHUBARB, MAURITIAN VANILLA ICE CREAM, MARINATED STRAWBERRIES & MASCARPONE

DELICACIES
A FINE SELECTION OF SWEET TREATS

IN A 4 COURSE MENU
140.-

PRICES ARE IN CHF AND INCLUDE 7.7% VAT
PRODUCTS ORIGIN:
MEAT: SWITZERLAND | POULTRY: FRANCE & SWITZERLAND | FISH: FRANCE & SWITZERLAND
OUR TRAVEL COLLECTION

LET YOURSELF BE WHISKED ON A CULINARY JOURNEY BURSTING WITH FLAVORS AND RHYTHMED BY THE SEASONS.
OUR MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8.30PM

I258 ALTITUDE

A PREALPINE FORETASTE
START YOUR JOURNEY WITH DELICIOUS BITE-SIZED COMBINING ALPINE TASTE AND AROMA

ARCTIC CHAR FROM OUR LAKES
ARCTIC CHAR MARINATED WITH TICINO PEPPER, GREEN VEGETABLE EXTRACTION WITH PONZU

RICE WITH WILD HERBS & VACHERIN FRIBOURGEOIS
RISOTTO CARNAROLI WITH HERBS & WILD GARLIC FROM PLANS-SUR-BEX, VACHERIN FRIBOURGEOIS & PINK PEPPER

MONKFISH MEDALLION FROM THE ATLANTIC
Sautéed monkfish with parsley, clams & friggitelli green peppers

SWEETBREADS FROM SIMMENTAL
Summer mushrooms, raw ham from the region, sage & Porto juice

ZINCARLIN DALA VALL DA MÜCC
RAW MILK CHEESE FROM MONTE GENEROSO (TI), HONEY FROM THE CHARPIGNY HILL

DARK CHOCOLATE TEXTURE WITH RASPBERRY
Chocolate mousse, sorbet, biscuit & raspberry cream

DELICACIES
A FINE SELECTION OF SWEET TREATS

IN A 6 COURSE MENU

WITHOUT CHEESE
160.-

WITH CHEESE
175.-

PRICES ARE IN CHF AND INCLUDE 7.7% VAT
PRODUCTS ORIGIN:
MEAT: SWITZERLAND | POULTRY: FRANCE & SWITZERLAND | FISH: FRANCE & SWITZERLAND
DISCOVERY THROUGH THE SWISS VINEYARDS

For an extra touch of indulgence, discover the selection of our Head Sommelier. A food and wine pairing through the Swiss vineyards.

<table>
<thead>
<tr>
<th>Two glasses</th>
<th>Four glasses</th>
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<tr>
<td>28.-</td>
<td>55.-</td>
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<table>
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<tr>
<th>Three glasses</th>
<th>Five glasses</th>
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<td>39.-</td>
<td>68.-</td>
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<th>Six glasses</th>
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<td>82.-</td>
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Prices are in CHF and include 7.7% VAT

Products origin:
- Meat: Switzerland
- Poultry: France & Switzerland
- Fish: France & Switzerland
SELECTION OF SIGNATURE STARTERS

**Tomatoes from the garden**
Variation of seasonal tomatoes, cucumber, red onions & blackberry vinegar from the Alps
36.-

**Purple eggplant & zucchini flower**
Purple eggplant with tahini, tomato and basil fondant, zucchini flower tempura
36.-

**Arctic char from our lakes**
Arctic char marinated with Ticino peppers, green vegetable extraction with ponzu
42.-

**Wild herbs rice & vacherin fribourgeois**
Risotto carnaroli with herbs & wild garlic from Plans-sur-Bex, vacherin fribourgeois & pink pepper
36.-
SEASIDE & LAKESIDE

FERA FROM OUR LAKES
PAN-FRIED FERA, GREEN VEGETABLES, SWEET AND SOUR SAUCE WITH CAPER FLOWERS
52.-

ATLANTIC MONKFISH MEDALLION
SAUTEED MONKFISH WITH PARSLEY, CLAMS & FRIGGITELLI GREEN PEPPERS
58.-

CRAB FROM CASIER, BLACK GARLIC FROM VAUD
CRAB CREAM PARFUMED WITH COGNAC, ROCK FISHS ROUGAIL, ROUILLE WITH BLACK GARLIC FROM VAUD
62.-
FARMLAND & GARDENLAND

SPIT ROAST OF THE DAY
FOLLOWING THE SEASONS, THE CHEF SELECTION
OF MEAT ROAST ON A SPIT
54.-

RACK OF LAMB FROM DENTS-DU-MIDI
ROAST LAMB WITH LIQUORICE,
ARTICHOKE WITH NOSTRANELLE OLIVES, SAVORY
68.-

SWEETBREADS FROM SIMMENTAL
SUMMER MUSHROOMS, RAW HAM FROM THE CANTON,
SAGE & PORT JUICE
60.-

THE SIMMENTAL PRIME RIB
PRIME RIB COOKED IN A CASSEROLE,
PINOT NOIR FROM THE REGION REDUCTION,
FLAVOURED WITH TARRAGON & ROASTED VEGETABLES
85.-
(2 people min. | price / pers.)

Prices are in CHF and include 7.7% VAT

Meat: Switzerland | Poultry: France & Switzerland | Fish: France & Switzerland
A CRAFTED SELECTION OF OUR REGIONAL CHEESES

VACHERIN FRIBOURGEOIS CORSE "EXTRA" FROM MOLÉSON
RACLETTE MEMORY...
16.-

FARMHOUSE GOAT CHEESE FROM NEUCHÂTEL
RAW GOAT’S MILK CHEESE,
MOSTARDA OF TICINO FIGS
16.-

BLUE JERSAY FROM ST. GALLEN
COW CHEESE,
CARAMELISED APPLES
16.-

ZINCARLIN DALA VALL DA MÜCC
RAW MILK CHEESE FROM MONTE GENEROSO (TI),
HONEY FROM THE CHARPIGNY HILL
18.-

Prices are in CHF and include 7.7% VAT
Products origin:
Meat : Switzerland | Poultry : France & Switzerland | Fish : France & Switzerland
EXQUISITE GOURMET COLLECTION

CLÉRY STRAWBERRY & RHUBARB
Candied rhubarb, Mauritian vanilla ice cream, marinated strawberries & mascarpone
26.-

DARK CHOCOLATE TEXTURE WITH RASPBERRY
Chocolate mousse, sorbet, biscuit & raspberry cream
26.-

1913 BLACK FOREST CAKE
Cocoa puff pastry, cherries with Kirsch, black cherry sorbet
26.-

SEASONAL ICE CREAMS AND SORBETS
Selection of 3 ice creams and sorbets, accompanied by seasonal fruits
22.-

Prices are in CHF and include 7.7% VAT
Products origin:
Meat: Switzerland | Poultry: France & Switzerland | Fish: France & Switzerland
OUR TEAM

GROUP KITCHEN CHEF
MIRTO MARCHESI

| HEAD CHEF
SIMONE RIBERI

| PASTRY CHEF
RAMON JOSE GONI PEREZ

| RESTAURANT MANAGER
GIUSEPPE FEVOLA

| HEAD SOMMELIER
PIERRE SAVIGNAC