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 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

SUMMER WANDERING

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

VARIETY OF REGIONAL TOMATOES
CREAMY SEASONAL TOMATOES, CUCUMBER, RED ONIONS & BLACKBERRY VINEGAR FROM THE ALPS

CHAMBY TROUT
FILET OF TROUT SMOKED IN-HOUSE, HORSERADISH ESPUMA

RACK OF LAMB FROM THE DENTS-DU-MIDI
ROAST LAMB WITH HERBS, PURPLE ARTICHOokes WITH NOSTRANELLE OLIVES

VALAIS APRICOT
POACHED APRICOTS, CHOCO-GINGER SORBET, MORAND APRICOTINE JELLY

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.
OURS MENUS ARE SERVED FOR THE ENTIRE TABLE AND CAN BE ORDERED FROM 7PM TO 8.30PM

1258 ALTITUDE

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

AUBERGINES FROM THE RIDDES KITCHEN GARDEN
MELT-IN-THE-MOUTH AUBERGINE ROLLS,
VAUD BLACK GARLIC, TOMATO, SBRINZ AND PURPLE BASIL

CHAMBY TROUT
FILET OF TROUT SMOKED IN-HOUSE,
HORSERADISH ESPUMA

ROYAL ATLANTIC LANGoustines
SCAMPI TAILS A LA PLANCHA,
LEMON-GINGER REDUCTION

VEAL CHEEK FROM OUR PASTURES
BRAISED VEAL CHEEK, CORN CAKES,
LAPHROAIG WHISKY

VACHERIN FRIBOURGEois CORSÉ "EXTRA" FROM MOLÉSON
RACLETTE MEMORY...

YELLOW PEACH FROM VAUD
MAURITIAN VANILLA CREAM, YELLOW PEACHES,
BITTER ALMOND SORBET AND BETRISEY PETITE ARVINE EMULSION

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></th>
<th>Two Glasses</th>
<th>Four Glasses</th>
<th>Three Glasses</th>
<th>Five Glasses</th>
<th>Six Glasses</th>
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<tr>
<td>Price</td>
<td>28.-</td>
<td>55.-</td>
<td>39.-</td>
<td>68.-</td>
<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

AUBERGINES FROM THE RIDDLES KITCHEN GARDEN
CREAMY AUBERGINE ROLLS,
BLACK GARLIC FROM THE REGION, TOMATO, SBRINZ & BASIL
36.-

VARIATION OF REGIONAL TOMATOES
CREAMY SEASONAL TOMATOES, CUCUMBER,
RED ONIONS & BLACKBERRY VINEGAR FROM THE ALPS
36.-

SAFFRON RISOTTO & VEAL SHANK
« GRANDE RESERVE » RICE WITH SAFFRON,
VEAL SHANK CONFIT, CELERY PICKLES
38.-
(MIN 2 PERSONNES | PRIX / PERS)

TROUT FROM CHAMBY
FILET OF TROUT SMOKED IN-HOUSE,
HORSERADISH ESPUMA
42.-

ROYAL ATLANTIC LANGoustines
SCAMPI TAILS A LA PLANCHA,
LEMON-GINGER REDUCTION
64.-
SEASIDE & LAKESIDE

**FERA FROM OUR LAKES**
PAN-FRIED FERA, GREEN VEGETABLES, SWEET & SOUR SAUCE WITH CAPER FLOWERS
54.-

**WILD SEA BASS FROM BRITTANY**
SEA BASS FILLET COOKED A LA PLANCHA, GREEN AND YELLOW ZUCCHINI, MULTICOLOURED « CATALANA », FERMENTED PEPPER
82.-
SPIT ROAST OF THE DAY
FOLLOWING THE SEASONS, THE CHEF SELECTION OF MEAT ROAST ON A SPIT
54.-


VEAL CHEEK FROM OUR LANDS
BRAISED VEAL CHEEK, CORN CAKES, LAPROAIG WHISKY
56.-


RACK OF LAMB FROM THE DENTS-DU-MIDI
ROAST LAMB WITH HERBS, PURPLE ARTICHOKE WITH NOSTRANELLE OLIVES
70.-


THE SIMMENTAL PRIME RIB
PRIME RIB COOKED IN A CASSEROLE, REDUCTION OF PINOT NOIR FROM THE REGION, FLAVOURED WITH TARRAGON & ROASTED VEGETABLES
88.-
(2 PEOPLE MIN. | PRICE / PERS.)

PRICES ARE IN CHF AND INCLUDE 7.7% VAT
PRODUCTS ORIGIN:
MEAT: SWITZERLAND | POULTRY: FRANCE & SWITZERLAND | FISH: FRANCE & SWITZERLAND
A CRAFTED SELECTION OF OUR REGIONAL CHEESES

VACHERIN FRIBOURGOIS CORSE “EXTRA” FROM MOLÉSON
Raclette memory...
16.-

FARMHOUSE GOAT CHEESE FROM NEUCHÂTEL
Raw goat 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

YELLOW PEACH FROM VAUD
Mauritian vanilla flavored cream, yellow peaches, bitter almond sorbet, emulsion petite arvine from Betrisey
26.-

Valais apricot
Poached apricots, choco-Ginger sorbet, abricotine from Morand
26.-

Cléry strawberry & rhubarb
Candied rhubarb, Mauritian vanilla ice cream, marinated strawberries & mascarpone
26.-

Seasonal ice creams & 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