



QUATRE-VINGT-DEUX


BY JÉRÔME MANIFACIER

Carte blanche


to the chef

4 COURSES 105.- / 5 COURSES 125.- / 6 COURSES 145.-

In 1 _____

THE LANGOUSTINE/GOAT CHEESE/CHESTNUTS/SQUASH/HAZELNUTS/KALE	38.-
THE SMOKED EEL/CELERY/APPLE/BOLETUS/LENTILS	25.-
THE PANNA COTTA WITH ROOT/CHANTERELLES/VEGETABLE PICKLES/FRESH HERBS 	23.-
THE BEEF GRAVLAX/QUINCE/CHIMEJI/WASABI/ENOKI/TERIYAKI	31.-
THE KING CRAB/CANNELLONI/MUSSELS/AVOCADO/GRAPEFRUIT	35.-

In 2 _____

THE SNAILS/WHITE ONIONS/CREPINETTE/PARSLEY/GARLIC	38.-
THE RAVIOLE/PROVENCALE VEGETABLES/TOMATOES/OLIVES/BASIL 	32.-
THE CONFIT OCTOPUS/HUMMUS/ROASTED NUTS/BLACK LEMON	34.-

In 3 _____

THE TURBOT/ORANGE/FENNEL/FRIED RICE/KUMQUAT	52.-
THE PORK FROM JUSSY/CORN/RED CURRY/HALLOUMI/GRAVY	46.-
THE DUCK/FIGS/CELERY/CEREALS/CRANBERRIES/HONEY	48.-
THE SOLE/LANGOUSTINE/CELERY/RADISH/SAFFRON/PINK BERRIES	54.-

In 4 _____

THE CHEESE SELECTION FROM BRUAND	20.-
THE CORN/MILK CHOCOLATE/POPCORN/COCOA	16.-
THE PEAR/VANILLA/WHITE CHOCOLATE/CINNAMON/PECAN NUTS	16.-
THE BANANA/COCONUT/AVOCADO/CHIA SEEDS	16.-

PRICES ARE IN CHF AND INCLUDE SERVICE AND VAT OF 7.7%.
FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS, PLEASE ADVISE OUR TEAM.



VEGETARIAN DISHES

ORIGINS: LANGOUSTINE – SOUTH AFRICA | KING CRAB – RUSSIA | EEL, TURBOT, DUCK, SOLE – FRANCE | BEEF – SWITZERLAND & FRANCE
SNAIL, PORK – SWITZERLAND | OCTOPUS - SPAIN