



CRUDO

Oysters Fine de Claire N°2 , lemon, shallot vinegar, rye bread (half dozen / dozen)	34.-/68.-
Snapper carpaccio , citrus vinaigrette, marinated vegetables	24.-
Tuna tartar , kalamata olive emulsion, anchovy, romaine	26.-

TO BEGIN

Whelks with mayo , rye bread	14.-
Smoked salmon rillettes , horseradish, capers, toast	21.-
The perfect egg & "lardo di Colonnata" , morels, leeks, black wheat, wild garlic	22.-
Green asparagus , mikado sauce 🌿	20.-

SALADS

Mountain pastures Grisons air-dried meat, gruyere, salad, mustard vinaigrette, walnuts	28.-
Green spinach, kale cabbage, avocado, broccoli, serac cheese, hazelnut 🌿	24.-
Gaspard green asparagus, watercress, lamb's lettuce, egg vinaigrette, capon croutons 🌿	26.-

SIGNATURES

Smoked fera tartine , cervelle de canut, gem lettuce, gherkins, pink berries	26.-
Fillets of perch , green salad, French fries, tartar sauce	
- From the Lake	45.-
- Elsewhere	35.-
Beef tartar , gem lettuce, French fries	
- Small (100g)	32.-
- Large (140g)	44.-

MAIN COURSES

Potato gnocchi with basil , pomme paille, parmesan 🌿	24.-
Tagliatelle with morels , spinach, vadouvan oil, hazelnuts 🌿	30.-
Spring vegetable with truffle , chestnut, romaine lettuce 🌿	25.-
Cod aioli and vegetables	38.-
Supreme of chicken from Jussy , fregola, peas, gem lettuce, pancetta with pepper	38.-
Swiss pork chops , chards, oregano	44.-

TO SHARE OR IF HUNGRY

Rainbow trout (600g), braised fennel, white butter, shredded fennel with chives	68.-
Roasted cockerel 'American Style' (650g), baked potatoes, green salad	76.-
Beef sirloin (600g), gem salad, French fries, chimichurri sauce	128.-

CHEESE

Swiss cheese selection by Maison Bruand , condiments, toasted bread	17.-
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SWEETS

Spring Eton Mess , vanilla cream, raspberries, meringue	16.-
Salted butter caramel puff pastry , light cream	16.-
Caribbean fondant , vanilla ice cream	16.-
Apple-rhubarb compote with vanilla , pistachio biscotti	14.-
Ice creams and sorbets	5.-/scoop

LITTLE PRINCES AND PRINCESSES OF THE PARK

Small dishes

Gem lettuce, dried meat , gruyere, olive oil	10.-
"Le Potager du Parc" , fresh cheese, raw vegetables	8.-

Big dishes

Penne with tomato sauce , basil	12.-
Coquillettes , cooked ham, gruyere	14.-
Fillets of perch , French fries or vegetables	18.-
Chicken tenderloins from Jussy , French fries or vegetables	18.-

Sweets

Nutella waffle	8.-
Ice cream or sorbet (1 scoop)	5.-

Vegetarian dishes are represented by this symbol 

Prices are in CHF and include service and 7.7% VAT.

ORIGINS OF MEAT & FISH

Oyster & whelks – France | Snapper – Greece | Tuna – Philippine | Poultry – Switzerland | Beef – Switzerland | Pork – Switzerland & Italy | Grisons air-dried meat – Switzerland | Fera – Switzerland | Salmon & cod – Norway, Scotland, Iceland & North Atlantic | Perch – Switzerland or Estonia | Trout – France

