



QUATRE-VINGT-DEUX


BY JÉRÔME MANIFACIER

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# Carte

*du bar*

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<b>THE BEEF GRAVLAX</b>	20.-
QUINCE/CHIMEJI/WASABI/ENOKI/TERIYAKI	
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<b>THE KING CRAB</b>	18.-
CANNELONI/MUSSELS/AVOCADO/GRAPEFRUIT	
•	
<b>THE CONFIT OCTOPUS</b>	19.-
HUMMUS/ROASTED NUTS /BLACK LEMON	
•	
<b>THE SNAILS</b>	38.-
WHITE ONIONS/CREPINETTE/PARSLEY/GARLIC	
•	
<b>THE RAVIOLE</b>	16.-
PROVENCALE VEGETABLES/TOMATOES/OLIVES/BASIL 	
•	
<b>THE PARMA HAM</b>	23.-
•	
<b>THE TURBOT</b>	38.-
ORANGE/FENNEL/FRIED RICE/KUMQUAT	
•	
<b>THE CHEESE SELECTION FROM BRUAND</b>	20.-
•	
<b>THE PEAR</b>	13.-
VANILLA/WHITE CHOCOLATE/CINNAMON/PECAN NUTS	
•	
<b>THE BANANA</b>	13.-
COCONUT/AVOCADO/CHIA SEEDS	

PRICES ARE IN CHF AND INCLUDE SERVICE AND VAT OF 7.7%.

FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS, PLEASE ADVISE OUR TEAM.



VEGETARIAN DISHES

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ORIGINS: KING CRAB – RUSSIA | TURBOT – FRANCE | BEEF – SWITZERLAND & FRANCE | SNAIL – SWITZERLAND | OCTOPUS - SPAIN