



QUATRE-VINGT-DEUX


BY JÉRÔME MANIFACIER

# Carte blanche

*to the chef*

4 COURSES 90.- / 5 COURSES 110.- / 6 COURSES 130.-


In **1** \_\_\_\_\_

- THE SALMON GRAVLAX/GOAT CHEESE/BEETROOT/GRANNY SMITH APPLE/PINK PEPPER 28.-
- THE WHITE RADISH GRAPEFRUIT/APPLE/WILD CELERIAC/TAPIOCA  22.-
- THE TUNA WHITE RADISH CANNELLONI/TUNA/GRAPEFRUIT/APPLE/ROCKET SALAD/CORIANDER/LEMONGRASS 23.-
- THE DUCK FOIE GRAS/AUTUMN VEGETABLES/DUCK CONSOMMÉ/HAZELNUTS/GINGER 31.-

In **2** \_\_\_\_\_

- THE SNAIL SMOKED BACON/CANDIED ONIONS/BRAISED LETTUCE/WATERCRESS EMULSION 25.-
- THE OCTOPUS CANDIED LEMON/CRISPY FENNEL/GINGER/GRAVY 30.-
- THE LANGOUSTINE PECAN NUTS/CHICKPEAS/BLACK SESAME 42.-

In **3** \_\_\_\_\_

- THE TURBOT SAKE/SHIMEJI MUSHROOMS/CABBAGE/RED PEPPER 52.-
- THE SEA BASS PARSLEY ROOTS/BABY SQUIDS/PANCETTA/SEAWEED 48.-
- THE VEAL GINGERBREAD/CHESTNUTS/SQUASH/HORN OF PLENTY MUSHROOM GNOCCHI 56.-
- THE LAMB APRICOT CRUST/OLD-STYLE VEGETABLES/BOLETUS/WILD CELERIAC 50.-
- THE SWEETBREADS CRAYFISH/LEEK/CARDAMOM/BISQUE 46.-
- THE PAK CHOÏ SHIITAKE/SHIMEJI/SOY/LEMONGRASS/ENOKI MUSHROOMS  42.-

In **4** \_\_\_\_\_

- THE BLACKBERRY VIOLET/BLACKCURRANT/SOUR YOGURT 15.-
- THE BLACK SESAME SUDACHI SORBET/BLACK LEMON MERINGUE/EXOTIC FRUIT ICING 15.-
- THE CHOCOLATE BLACK CHOCOLATE/COFFEE/WHISKEY/CARAMEL 15.-

PRICES ARE IN CHF AND INCLUDE 7,7% VAT.



VEGAN & GLUTEN FREE DISH.

FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS, PLEASE ADVISE OUR WAITING STAFF.



QUATRE-VINGT-DEUX

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12/14

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FROM WEDNESDAY TO SATURDAY FOR LUNCH

3 COURSES / CHF 62.- (WITH COFFEE)

2 COURSES / CHF 50.-

**PROVENANCES**

SALMON / NORWAY • TUNA / NIGERIA • DUCK / FRANCE • SNAIL / FRANCE • OCTOPUS / SPAIN  
LANGOUSTINE / SOUTH AFRICA • TURBOT / FRANCE • SEA BASS / FRANCE • VEAL / FRANCE-SWITZERLAND • LAMB / FRANCE