

2 Place Bel-Air

Business lunch CHF 60.00
Proposal from the 7 to the 20 of November

Starters

Lignon farm organic poached egg, ceps mushroom
cream, Jerusalem artichokes and a thin crisps

Origin: Swiss

or

Onion squash crème brûlée, homemade foie gras
sorbet and sprouts

Origin: France

Main courses

Roasted veal tenderloin, GRTA potatoes with truffle
flavours, confit carrots and turnips, a concentrated
jus

Origin: Swiss

or

Slow cooked charr, green cabbage and mushrooms
ravioli with a shellfish emulsion

Origin: Swiss

Desserts

Chestnuts pavlova, mandarin glaze, meringue and a
creamy yoghurt

or

Exotic "Ile flottante" with a mango coulis

Le menu

business lunch