



**Edgard Bovier  
and Executive Chef Frédéric Boucault  
Welcome you with their new menu  
gourmet with Mediterranean flavors  
"Sea & Mountain"**

**Tasting menu  
by Edgard**

**Four-course discovery menu selected by our chef**

**Menu only at CHF 110.-**


with wine pairings CHF 145.- (3 glasses of wine)

*We draw the attention of our kind customers to the following matters:  
The menu is proposed only for all the guests of a table.  
The last menu order will be taken at 8:00 p.m.*



## The Entrees

**Rustic multicolored tomato tart** **18.- CHF**  
Basil and Provençal mesclun 

**Light lemon and zucchini flower gnocchi** **20.- CHF**  
Chanterelle buttons and taggiashe olives 

**Rock fish cake.** **26.- CHF**  
Gamberoni from Sicily and summer mesclun

**Pan-fried duck Foie Gras** **30.- CHF**  
Peaches in anise and almond syrup 

**Our version of Vitello tonato.** **32.- CHF**  
Rucicola and grated bottarga from Sardinia 

**Puffed zucchini flower and crispy langoustine** **39.- CHF**  
**Signature flat EB**  
Sauce with lemons from Menton and capers from Pantelleria

  
glutenfree

  
vegetarian

En cas d'allergies ou d'intolérances, veuillez-vous adresser à notre personnel dès votre arrivée.  
Nos prix incluent TVA et le services. Toutes nos viandes proviennent de Suisse et d'Europe.



## Main Dishes

**Scottish salmon bones with EB citrus fruits** 36.- CHF

Wild laurel and Sarawak pepper 

**Poultry supreme "La Patte Noir de la Gruyère".** 38.- CHF

Nicoise style, southern vegetables and pitchoulines

**Hazelnuts of lamb with sun-dried tomatoes** 46.- CHF

Fine green beans and coconuts Ligurian style 

**Yellowtail steak rubbed with Espelette pepper** 48.- CHF

Zucchini flower fritter, capers and bottarga

**Parisian rib steak from the butcher a la plancha (250gr)** 58.- CHF

Roc-café sauce, mustard lettuce and skinned apples 



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## Cheeses

**Fresh and aged cheeses from Pays-d'Enhaut.** **16.- CHF**  
Sicilian green tomato jam

## Gourmet Sweets

**Rosemary Roasted Apricots** **14.- CHF**  
Rougemont honey and taggiashe olive oil ice cream  

**Strawberry Topezienne** **14.- CHF**  
Sgreek yogurt orbet 

**Strawberry nage with EB rosé** **16.- CHF**  
Candied pitchouline and creamy ice cream  

**Creamy grand cru chocolate tart** **16.- CHF**  
Served warm and Fiori di latte ice cream 

**Forest Fruit Pavlova** **16.- CHF**  
Coulis and Bourbon vanilla ice cream 

  
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