



Starter

Lobster artocke salad	44.-
Nuts from Piémont, olive oil and old olive vinegar from Modène	
Duck foie gras with basil and Espelette chili	36.-
Dried fruit brioche	
Cappuccino lobster Bisque	22.-
Cognac and Espelette chili	
Egg from Rougemont	26.-
Squid tagliatelle and black condiments	
Tagliolini Edgard Collection	29.-
With black truffle	
Puffed chards and crispy langoustine	39.-
lemon sauce from Menton and pantellerian capers	

Provenance :

Canada : Homard / France: Pigeon, foie gras, pintade, Galinette

Atlantique : Saint-Jacques / Irlande : Agneau



***From the sea to the mountain
by Edgard Bovier***

Five courses degustation menu selected by our chef

Menu at CHF 130. - per person

With wine matching at CHF 170. - per person (3 glasses of wine)

The menu should be the same for the entire table

Main course

Gurnard cooked « au naturel »	52.-
Chard iodised coulis, Catalogne and bacon from Colonnata	
Sea scallops and leeks	46.-
With black truffle	
Roasted Pigeon	51.-
Spices powder, Sicilian citrus and turmips	
Lamb fillet with white beans « Nicois »	44.-
Marjoram and confit tomatoes	
Country Guinea Fowl and broad beans	39.-
Grilled Lettuce « Trévisé »	
Notre « E.B » Burger	29.-
Pommes allumettes	



Cheeses

Local cheese plate

sicilian green tomatoes jam

16.-

Desserts

Rum baba « Le Roc » style

Vanilla cream

16.-

Caramelized pineapple

Raisin and rum icecream

15.-

Syrup Exotic fruits

Pistachio, date fruit and coconut icecream

14.-

Chocolate and nuts Finger

Amaretto icecream

14.-

Wine recommandation :

Douceur malicieuse 2019 (sweet wine)

10.- glass / 58.- bottle (50cl)