



## Starter

<b>Lobster artichoke salad</b>	44.-
Nuts from Piémont, olive oil and old olive vinegar from Modène	
<b>Duck foie gras with basil and Espelette chili</b>	36.-
Dried fruit brioche	
<b>Cappuccino lobster Bisque</b>	22.-
Cognac and Espelette chili	
<b>Gamberoni and octopus</b>	34.-
Chickpeas with olives oil and Taggiasche olives	
<b>Carnaroli risotto with artichocke</b>	28.-
Marrow and sea salt	
<b>Puffed chards and crispy langoustine</b>	39.-
lemon sauce from Menton and pantellerian capers	

### Provenance :

*Canada : Homard / France : Caille / Porcelet : Suisse  
Méditerranée : Gamberoni, Calamars, Loup de mer et poulpe / Atlantique : cabillaud*



**Gourmet menu  
by Edgard Bovier**

**Five courses degustation menu selected by our chef**

Menu at CHF 135. - per person  
With wine matching at CHF 175. - per person ( 3 glasses of wine)

*The menu should be the same for the entire table*

**Main course**

<b>Skrei cod on the plancha</b>	<b>49.-</b>
Green olives, melted potatoes and spinach with olives oil	
<b>Sea bass</b>	<b>46.-</b>
Confit fennel, Rouille sauce and fried calamari	
<b>Piglet farm</b>	<b>42.-</b>
Kumquat condiment, Sea salt panisse	
<b>Rack of lamb</b>	<b>46.-</b>
Cremolata, Cimetta, Arancini with saffron and Burrata cheese	
<b>Quail stuffed “à la Nicoise”</b>	<b>42.-</b>
Creamy polenta	
<b>Notre « E.B » Burger</b>	<b>32.-</b>
Pommes allumettes	



## Cheeses

**Local cheese plate** 16.-  
sicilian green tomatoes jam

## Desserts

**Rum baba « Le Roc » style** 16.-  
Vanilla cream

**Roasted pear with Tonka bean** 15.-  
Caramel icecream

**Almonds cream shortbread** 16.-  
Apple pearl, passion fruit coulis and fior di latte icecream

**Chocolate and nuts Finger** 15.-  
Amaretto icecream

### ***Wine recommandation:***

Douceur malicieuse 2019 (sweet wine) 10.- glass / 58.- bottle (50cl)