



Our current suggestions


Marinated scampi* (IT) carpaccio Lemon cream, citrus fruit and micro-sprout salad	starter	24.50
Pan-fried duck foie gras (F) escalope with honey Sauteed mushrooms with grapes	starter	21.50
Lake Geneva crayfish bisque flavoured with Armagnac		14.50
Seafood Choucroute with white butter sauce and parsley potatoes (fillet of sea bream (GR), salmon (NO), prawns (VT), scallops (CA) and mussels)		39.50
Royal Seafood Choucroute with white butter sauce and parsley potatoes (with lobster tail (CA), scallops (CA), langoustines (CA) and mussels)		48.50
Crispy chicken burger Marinated chicken fillet (CH) in a Panko-Parmesan crust Brioche bun (EU), garlic and olive mayonnaise sauce* Batavia lettuce, tomatoes and red onions French fries from our region*		28.50

Corde mussels (F)

Marinière mussels butter, shallots, garlic, white wine and parsley	the plate	22.50
	the pot	29.00
Poulette mussels butter, shallots, garlic, white wine, cream and parsley	the plate	23.00
	the pot	29.50
Mussels with red curry and lemongrass butter, shallots, coconut milk, red curry and lemongrass	the plate	23.00
	the pot	29.50

The mussels are served with French fries

Prices in CHF incl. 8.1% VAT

Vegetarian  Gluten Free 

*Does not meet the requirements of the "Fait maison" Label