



## Amouse-Bouche

\*\*\*

### Luma beef tartare

with an Onsen egg, potato espuma and caviar  
Champagne "Les Riceys" Blanc de Noirs, Alexandre Bonnet

\*\*\*

### Champagne soup

with poached lobster  
Chablis "La grande Vallée" 2021, Patrick Piuze

\*\*\*

### Fried sea bass fillet with mussels

on a bed of vegetables with Vermouth beurre blanc  
Crozes-Hermitage Blanc "Cour de Récré" 2023, François Villard

\*\*\*

### Fillet of beef Rossini with truffle jus

with parsnip puree and Williams potatoes  
Pagodes de Cos 2016 Magnum, Cos d'Estournel

\*\*\*

### Cheese variation from the cheese trolley

Three types, with fruit bread and chutney  
Banyuls "Rimage", Vin doux Naturel 2021, Michel Chapoutier

\*\*\*

### Cinnamon parfait

with meringues and plum variation

\*\*\*

### Petit fours

Menu CHF 169  
Wine pairing CHF 79