



Amouse-Bouche

Mushroom tartare

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

Champagne soup

with Brunoise vegetables and vanilla foam
Chablis "La grande Vallée" 2021, Patrick Piuze

Handmade Capuns

on Bechamel sauce with Belper cheese and fresh herbs
Crozes-Hermitage Blanc "Cour de Récré" 2023, François Villard

Vegetable pâté

with morel sauce and baby vegetables
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 119
Wine pairing CHF 79