

Ze Starters

Les champs 20.00

Homemade suckling pig terrine & hay jelly, orange relish

Pulled suckling pig with « Serpolet » thym & pickled califlower

Ham mousse & seeds crackers mille-feuille

La mer 22.00

Marinated shrimp with citrus, pumpkin & dill virgin sauce

Grilled shrimp with coriander seed & pumpkin puree

Steamed shrimp, white butter sauce with orange & Shimeji mushroom pikles

Le potager 18.00

Andalousian watermelon Gaspacho & marinated Bouloz tomme cheese

Seared watermelon in balsamic vinegar & « pineapple » tomatoe salsa

Homemade foccacia vegetarian club sandwich

Le foie gras 26.00

Pressed foie gras & haddock terrine & homemade brioche

Foie gras & shiitake gyoza, smoked fish, coriander & lemongrass broth

Blackcurrant & foie gras lollypop & it's crumble

Main dishes

La terre 42.00

Lamb shell breaded with dehydrated vegetables

Low cooked lamb, peppers, olive oil powder with smoked paprika

Braised shoulder, old-fashioned mustard potatoes, tomato gel

La mer 38.00

Slice of sea bass, Granny smith apple & olive oil

Filet with miso, seaweed « wakame » & Kidney beans puree

Sea bass ceviche, barbecue and peach sauce, peanut crumble

La ferme 34.00

Grilled swiss chicken filet, corn cream & chanterelles mushrooms

Chicken tempura, salty granola & country salad

Pop corn espuma, chicken thigh, pickles & mushrooms powder

Le rossini 49.00

Candied Black Angus flank steak, shavings of foie gras

Homemade Brioche with truffle, herbs salad

Variation around the purple artichoke & garlic émulsion

Ze funky bowl 25.00

Mixed of seasonal & local veggies in different textures

Add marinated Swiss salmon « *Swisslachs* » 100gr. 12.00

Ze boeuf 42.00

Swiss beef fillet, sauce of the day,
homemade french fries & green salad

Desserts

Le fromage **12.00**

A selection of 3 of our favorite cheeses...

Le chocolat **14.00**

72% dark chocolate lava cake & fleur de sel, milky chocolate heart

Creamy & crunchy chocolate ball, custard sauce espuma

Chocolate & piment d'Espelette sherbet

Les cocktails glacés **16.00**

Blackberry Frozen yoghurt & red berries Bombay gin

Raspberry Frozen yoghurt & strawberry Absolut vodka

Blackcurrant Frozen yoghurt & Galliano liqueur

Le verger **16.00**

Marjoram Brittany shortbread, ricotta mousse & chilled mirabelle

Seared plum in Old Plum Liquor & red beetroot jelly

Homemade « Ribot » milk & damson plum icecream

Le classique **14.00**

Choux pastry, pistachio cream, fresh raspberries & « chouchous »

<i>Sea bass</i>	<i>France / Bretagne</i>
<i>Char</i>	<i>Suisse</i>
<i>Trout</i>	<i>Suisse</i>
<i>Crayfish</i>	<i>Suisse</i>
<i>Salmon</i>	<i>Suisse / Alaska / Scotland</i>
<i>Beef</i>	<i>Suisse / GB</i>
<i>Pork</i>	<i>Suisse / Italie</i>
<i>Veal</i>	<i>Suisse</i>
<i>Foie Gras</i>	<i>France</i>
<i>Chicken</i>	<i>Suisse / France</i>