

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 sous-bois **18.00**

Pan-fried portobello, walnut paste & Paris mushrooms

Ceps « cremeux », herb mousse

Black trumpets pickles & pine sponge cake

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

Ze pâté en croûte **21.00**

Game & foie gras marbled with chocolate, homemade mustard & cranberries

Main dishes

La chasse (deer) **44.00**

Pan-fried entrecôte & cocoa nibs, stewed red cabbage

Tartare with hazelnut, creamy pepper with pear

Braised shoulder, blueberry condiment & light cream

La mer **38.00**

Scallops duo , miso mayonnaise, black sesame rock

Filet of mullet, carrots fondant & sea asparagus

Grilled octopus, bisque & roasted Jerusalem artichoke

La ferme **34.00**

Low temperature duck breast & its juice, cranberry jelly

Chestnut flour tatin with candied duck leg & endive compote

Chestnut mash & roasted chicoree, walnut oil crispy salad

Le rossini **52.00**

Medallions of swiss beef filet

Pan-fried foie gras & truffle sauce

Roasted potatoes & parsnip duo, anchovy mayonnaise

Ze veggiez **24.00**

Crunchy marinated tofu in puffed amaranth

Seized lemongrass celeri & ginger mashed carrots

Roasted mini leeks & sesame shiitake

Desserts

Le fromage **12.00**

A selection of 3 of our favorite cheeses...

Le chocolat (from my childhood...) **14.00**

72% dark chocolate lava cake ,homemade chocolate & nuts spread

Milk chocolate caramel mousse & toasted marshmallows

Vanilla & Pécan nuts ice cream

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**

Exotic fruits Pavlova, rhum JM

Sea bass *France / Bretagne*

Char *Suisse*

Trout *Suisse*

<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>