

Ze Starters

L'alpage

20.00

Malakoff Porsel's cheese doughnut, homemade Ze Blanc mustard

Smoked raclette cheese, fermented carot & pickles from the garden

Potatoe & Bleuchâtel cheese crocket, apple, hazelnut & Schabziger

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

Red Port wine terrine & pressed candied quince

Cabbage & smoked bacon soup wth seared foie gras

Homemade grape bread, candied shallots, foie gras & brussel sprouts salad

Main dishes

La chasse (roe deer) **44.00**

Pan-fried entrecôte & cocoa nibs, stewed red cabbage

Tartare with hazelnut, creamy pepper pear

Braised shoulder, fermented blueberries & light mountain cheese cream

La mer **38.00**

Scallops duo , miso mayonnaise, black sesame « rock »

Red mullet filet, carrots & samphires fondant

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 premium 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 (Stracciatella) **16.00**

Homemade cauliflower ice cream, white chocolate & Mastika

Homemade butternut ice cream, milk chocolate & Frangelico

Homemade avocado cream, black chocolate & téquila

Le verger **16.00**

Cream mousse, lime, coriander pesto & yogurt cake

Homemade coriander ice cream

Frosted meringue with keffir, candied cedar & creamy yuzu

Le classique **14.00**

Exotic fruits Pavlova, rhum JM

<i>Rouget</i>	<i>Atlantique Nord</i>
<i>Crevettes</i>	<i>Argentine</i>
<i>St-Jacques</i>	<i>Alaska</i>
<i>Poulpe</i>	<i>Espagne</i>
<i>Chevreuril</i>	<i>Autriche</i>
<i>Gibier</i>	<i>Europe</i>
<i>Bœuf</i>	<i>Suisse</i>
<i>Porc</i>	<i>Suisse</i>
<i>Canard</i>	<i>France</i>
<i>Foie Gras</i>	<i>France</i>
<i>Poulet</i>	<i>Suisse / France</i>
<i>Tofu</i>	<i>Suisse</i>