

2 Place Bel-Air

Business lunch CHF 60.00
Proposal from the 9 to the 22 of February

Starters

Poached egg 64°C, Jerusalem artichokes, black truffle and an aged Gruyere cream

or

Lobster royale cream, salicornia, saffron croutons and a yuzu pearls

Origin: Canada

Main courses

Roasted seabass on the skin, celeriac mousseline, mushrooms and a gingery meat sauce with lemongrass

Origin: Swiss

or

Slow cooked beef ribs, soft potatoes with rosemary, GRTA carrots purée and a spiced jus

Origin: Swiss

Desserts

Pear entremet and a almonds crumble

or

Creps "Suzette" style, blood orange and a homemade Chartreuse ice cream

Le menu

business lunch