

Business lunch CHF 60.00
Proposal from the 4 to the 17 of November

Starters

Nant d'Avril chicken like a " Vitello Tonato" , diced
vegetables and young sprouts

Origin: Swiss

or

Shellfish creamy bisque with seared king prawns,
brioche crouton, salicornia and yuzu pearls

Origin: Vietnam

Main courses

Veal loin à la plancha, mashed potatoes with
autumn truffle, comfit pumpkin and a black garlic
sauce

Origin: Swiss

or

Roasted turbot with lemongrass, gingery sweet
potatoes mousseline and red meat radish

Origin: Spain

Dessert

GRTA apple " Tatin" tart with spiced honey, Gruyère
cream and a salted caramel sauce

or

Mango cannelloni with pomegranate, exotic sorbet
and a almonds crisps