

2 Place Bel-Air

Business lunch CHF 60.00

Proposal from the 9 to the 22 of March

## Starters

Scottish smoked salmon, blinis, yuzu and ricotta cream and a colourful cauliflower

Origin: Scotland

or

Black truffle faggotini pasta with an aged parmesan cream

## Main courses

Wild garlic trout ballotine, quinoa tabouleh, fennel salad and a white butter sauce

Origin: Swiss

or

Slow cooked veal and polenta mille-feuille, glazed GRTA carrots and a foie gras sauce

Origin: Swiss

## Desserts

GRTA apple crumble with sun dried grapes, yoghurt ice cream

or

Grand cru Alpaco dark chocolate fondant, pear glaze and caramelised nuts