Business lunch Proposal from the 18 of September to the 1st of October

Starters

Barigoule style artichokes, Valais crispy bacon and a two-coloured carrots

Origin: Swiss

or

Crab meat and black radish cannelloni, young sprouts, citrus and trout fish roe vinaigrette

Origin: Indonesia

Main courses

Scallops à la plancha, parsnips variation and a lemongrass meat sauce

Origin: North West Pacific Ocean

or

GRTA chicken supreme, agria potato and chasselas grapes with a chanterelle mushroom sauce

Origin: Swiss

Desserts

Lemon curd, blackberries, crunchy meringue and a refreshing savory herb glaze

or

Mango with a caramel ganache, coconut shortbread and crisps

Le menu business lunch