

2 Place Bel-Air

Business lunch CHF 60.00

Proposal from the 18 of November to the 1st of December

Starters

Poached egg on a thin breaded crisp, ceps
mushroom cream with hazelnuts oil

or

Scallops tartar with vanilla, beetroot sprouts and a
cedrat lemon vinaigrette

Origin: USA

Main courses

Semi-cooked tuna steak, celeriac mousseline purée,
vitelotte potatoes and toasted peanuts vinaigrette,
sliced red meat radish

Origin: Pacific

or

Iberian pork pluma à la plancha, fregola sarda with
GRTA carrots and a sage sauce

Origin: Spain

Dessert

Tonka French toast, caramelised banana, cookie
crumble and a passion fruit sorbet

or

Lychee and mandarin on a chocolate sphere

Le menu

business lunch