

2 Place Bel-Air

Business lunch

Proposal from the 2 to the 15 of October

Starters

Pumpkin cream, homemade gnocchis pasta,
watercress pesto and an aged parmesan

or

Chestnuts waffle, Fjord smoked trout, lemony
chantilly, nordic caviar and a young sprouts

Origin: Norway / Northwest Atlantic Ocean

Main courses

Pulled beef Wellington, mushrooms, spinach, sweet
mashed potato purée and a concentrated jus with
smoky flavours

Origin: Swiss

or

Grisons salmon steak à la plancha, venere rice,
autumn vegetables and a white butter sauce with
marigold

Origin: Swiss

Desserts

Mandarin and speculos entremet, citrus glaze and a
caramel crisps

or

Exotic fruit tartar, snow egg, mango coulis and
sorbet

Le menu
business lunch