

2 Place Bel-Air

Business lunch CHF 60.00

Proposal from the 2nd of December to the 5 of January

## Starters

Foie gras terrine, GRTA apple variation and a  
homemade brioche bun

Origin: France

or

Crayfish "vol-au-vent" with seasonal vegetables and  
a star anise creamy sauce

Origin: Denmark

## Main courses

Roasted capon breast, autumn vegetables, Pont-Neuf potatoes and a morels  
sauce

Origin: France

or

Lobster medaillon in a crust of hazelnuts, creamy risotto with an aged parmesan  
and a citrus shellfish sauce

Origin: France

## Desserts

Forêt Noire, maraschino cherries, pistachio biscuit,  
light chantilly and a griotte cherry coulis

or

Pavlova with glazed chestnuts and a poached pear

Le menu  
business lunch