

**“Cooking is an Art,
Catering, this of Sharing.”**

Cooking is an art and is cultivated for the good of everyone and of humanity. Buried in the depths of our hearts, this innate reflex remains the first of our earthly life and opens our appetite to live every moment in communion with ourselves, therefore with the Other. The resulting emotions allow for the birth of friendliness.

Since always, the time of a meal is the scene of exchanges and since our birth, food is the origin of sharing, allowing the communication between men and in man.

To sit at a table therefore has two meanings that of feeling and internalising and that of expressing and externalising.

Of all the Arts, is not cooking the most universal language, cause, materialised by the alchemy of all the senses and the creation, the foundation of every human being? Isn't the art of good eating then simply the evolution of man's initial well-being?

Thus, at each experience, the pleasure of sharing a moment of happiness launches the perpetual movement of rebeginning to embellish the following offering.

We deeply hope that these places will bring you this pleasant and sweet moment.


Sandro Haroutunian

The Chef Henri-Bernard YVAN and his team are proud to present the autumn winter menu.

To Begin

* Sweetbread heart

Creamy Chardonnay, rose under sail of "Sébastien and Eva Dupraz"
Parsnips mash, hazelnuts and fried Porcinis 28.-

** Scotland Gravlax salmon with citrus

Red berries spiced hummus and pita bread 26.-

* Geneva Tomme gratin, red wine pear, nuts and apricots 21.-

Half-cooked South-West duck foie gras

Thai jelly, fruits and Sichuan pepper chutney and golden bun 26.-

* Squash velvet cappuccino, season truffle and fried mushrooms 16.-

From the Sea

* "Pot-au-feu" Monkfish and marrow vegetable garden 49.-

Sea bass fillet, Piémont hazelnuts fine stuffing and praline butter
Roasted salsify 42.-

*** Pearly scallops, anis perfumed lobster bisque

Ticino red polenta, vegetables and tarragon chestnuts warm salad 43.-

From the Farm

* Appenzell pork fillet breaded with black pudding

Smoked butter Calvados short juice

Herb potatoes, caramelised apple and red berries mustard 49.-

*** Sweetened lamb shank, Citrus, almonds and dry apricots

Beluga lentils 39.-

* Beef fillet, Périgourdine sauce

Rösti, braised scarol and mash squas 48.-

The Cheese

Plate of 3 cheeses Chf 12.- // 4 cheeses Chf 16.-

 Without gluten *  Without lactose **

Pleasure Menu

** Lime candied Salmon
Chutney and red wine pear



*** Citrus marinated scallop carpaccio
Red berries Humus, apples and onion pickles

AND / OR

*** Pan-fried foie gras, forest mushrooms
Honey, truffle and balsamic vinaigrette



* Caramelized beef fillet and sweetbread
Tarragon short juice
Braised scarol and mash squash



Three cheese plate

OR

The pastry of the trolley



Menu at Chf 79.-
With three starters Chf 92.-

*** Vegetarian Menu

Coco milk squash velvet
Crushed Piémont hazelnuts and pan-fried mushrooms



Citrus and dry apricots Beluga Lentil



Ticino red polenta and season truffle
Vegetables and tarragon chestnuts warm salad



Three cheese plate

OR

The pastry of the trolley



Menu at Chf 67.-

If by your gesture,
your word or your
gaze, you allow a man
to rise, the you make
an act of love.

Confucius

There are two ways of
conceiving one's life.
One is to believe that
miracles do not exist.
The other is to believe
that everything is a
miracle.

Albert Einstein

"You can't cook if you
don't like people."

J.Robuchon

Art only makes
rhymes, only the heart
is a poet.

A.Chenier

Here's my secret. It's
very simple: you can
only see with your
heart. The essential is
invisible to the eyes.

A. de St.-Exupéry

Generosity is not a
quality but a personal
disposition that tends
to offer the best of
ourselves.

When we talk about
quality, the smallest
detail becomes the
most important.