






# LePatio

## SPRING

### STARTERS



PAN FRIED FOIE GRAS FROM THE MAISON MITTEAULT rhubarb with gin, crispy black pudding, chocolate passion lollipop, Swiss saffron brioche «cuchaule»		38.-
SMOKED TROUT FROM THE VAUD RIVIERA  candied potatoes, chervil yogurt, iodised pearls	<i>T. Pezza</i>	29.-
OCTOPUS CARPACCIO «gremolata» with pearled barley, crispy feta, pomegranate honey, avocado with coconut milk		28.-
GREEN ASPARAGUS  mustard caramel, duck rinds, salt-cured egg yolk, gribiche sauce		27.-

### VEGETARIANS


PANNA COTTA WITH FRESH EWE'S CHEESE FROM MOLÉSON acacia honey, fava beans, almond crumble, girolles pickles	<i>T. Pezza</i>	25.-
MESCLUN SALAD variation of raw vegetables, Rachel Velten's mustard vinaigrette, Sbrinz cheese, caramelized nuts		22.-
PEA CREAM SOUP  oat milk, kiwi, verbena		23.-
BEETROOT RISOTTO  grey shallots, creamy blue cheese, coriander oil		37.-
SPRING VEGETABLES PLATE  spinach hummus with strawberry vinaigrette		36.-

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## FISH

LOË PERCH 	54.-
chard cannelloni, fennel kimchi, «gaufrette» style potatoes, Maiserette butter from Jean-Paul Forestier	
SALMON FROM THE CANTON OF GRAUBÜNDEN 	53.-
artichoke with vanilla, macadamia nuts, Geneva sauce	
WILD POLLACK	<i>T. Perce</i> 56.-
rye breadcrumbs, leeks, onion jam, lovage	

## MEATS

FILLET OF BEEF FROM THE SUTER'S BUTCHERY	62.-
white asparagus variation, Piedmont hazelnuts, parmesan, creamed potatoes	
SUPREME POULTRY FROM THE THREE LAKES REGION	46.-
satay glazed, coconut milk arancini, braised romaine lettuce, Bengalee curry creamy sauce	
VOL AU VENT	48.-
local sweetbread, crayfish, Zurich sauce	
VALENTIN CHAPPUIS PORK RIBS 	<i>T. Perce</i> 54.-
French pea fricassee, fried chickpea flour panisse with Mr. Eddy 's black garlic spring onions, morel mushrooms cream sauce	

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### Origin:

Switzerland: trout, perch, salmon, beef, poultry, sweetbreads, pig, egg

France: duck, black pudding

Italy: octopus Great Britain: pollack Switzerland and Norway: crayfish

Prices include VAT & service.






Gluten free | Don't hesitate to ask for lactose free options.

For any food allergy or intolerance, please contact our service staff.

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## DESSERTS

STRAWBERRY 	<i>T. Pezza</i>	19.-
Madagascar vanilla and basil diplomat, strawberry compote and Andaliman pepper berries, Tagada strawberry iced milk		
RHUBARB 		19.-
rhubarb variation, tarragon sorbet		
CHOCOLATE		19.-
dark chocolate and poppy sphere, crispy gavottes, fresh fennel		
LEMON 		19.-
yuzu flavored cream, combawa jelly, black lemon meringue ice cream from Mr. Eddy		

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## MENU

### 3-COURSES

90.-

PEA CREAM SOUP  
oat milk, kiwi, verbena

SALMON FROM THE CANTON OF GRAUBÜNDEN  
artichoke with vanilla, macadamia nuts, Geneva sauce

LEMON  
yuzu flavored cream, combawa jelly,  
black lemon meringue ice cream from Mr. Eddy

### 4-COURSES

120.-

PANNA COTTA WITH FRESH EWE'S CHEESE FROM MOLÉSON  
acacia honey, fava beans, almond crumble, girolles pickles

WILD POLLACK  
Rye breadcrumbs, leeks, onion jam, lovage root

FILLET OF BEEF FROM THE SUTER'S BUTCHERY  
declination of white asparagus, Piedmont hazelnuts, parmesan,  
creamed potatoes

STRAWBERRY  
Madagascar vanilla and basil diplomat,  
strawberry compote and Andaliman pepper berries,  
Tagada strawberry iced milk