

LePatio

12:00 pm – 3:00 pm






7:00 pm – 10:30 pm

SUMMER

STARTERS

FOIE GRAS TERRINE FROM THE PÉRIGORD REGION dried fruit beggars, melon textures, black pudding crisp, sour cocoa lollipop, Swiss saffron brioche «cuchaule»	38.-
LIMOUSIN BEEF TARTAR FROM SAINT-LÉGIER 120G Rachel Velten's honey mustard, crunchy olive lettuce, focaccia pissaladière style	36.-
OCTOPUS CARPACCIO «gremolata» with pearled barley, crispy feta, avocado with coconut milk	29.-
SMOKED TROUT FROM THE VAUD RIVIERA  crushed potatoes, tangy chervil yogurt, iodised pearls	30.-

VEGETARIANS


ZERBINATI WATERMELON GAZPACHO   arbequina sorbet flavoured with Larusée pastis, agastache	22.-
«PLEINE DE NAPLES» SQUASH PANNA COTTA apricots, girolles, wild thyme sauce	26.-
HEIRLOOM TOMATOES FROM THE REGION edible loam, verbena-flavoured sheep's milk ice cream from the Moléson region, caramelized pine nuts	28.-
MIXED SALAD WITH SUCRINE HEART   mesclun of seeds, sprouts, leaves, hazelnut oil dressing	23.-
FRESH EGGPLANT RAVIOLES cherry tomatoes, zaatar, basil pistou, crumble with old Sbrinz	42.-
SUMMER PLATE OF VEGETABLES  baba ganoush, sweet and sour sea buckthorn sauce, rosemary oil	38.-

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FISH

WILD POLLACK	56.-
rye quinoa, broccolini, crayfish cromesquis, lovage	
SALMON FROM THE CANTON OF GRAUBÜNDEN 	54.-
artichokes variation, macadamia nuts, aioli emulsion	
LOË PERCH	54.-
gnocchi with arugula, caviar and fennel kimchi, Maiserette butter from Jean-Paul Forestier	

MEATS

FILLET OF BEEF FROM THE SUTER'S BUTCHERY	64.-
marrow crust with parsley, shallots, Paimpol mousseline, blackberry juice	
CÔTE DE COCHON FROM VALENTIN CHAPPUIS	53.-
«Ribelmaïs» cannelés with black garlic from Mister Eddy, caponata with rice vinegar, devil sauce	
LAMB FROM THE «DENTS DU MIDI» 	58.-
chicoiade, creamy kefta, zucchini spaghetti with watermelon caramel, tandoori spices juice	
SUPREME POULTRY FROM THE THREE LAKES REGION	46.-
satay glazed, coconut milk arancini, braised romaine lettuce, Bengalee curry creamy sauce	

Origin:

Switzerland: beef, pork, lamb, poultry, salmon, sweetbreads, egg

France: duck, black pudding

Italy: octopus Great Britain: pollack Norway: crayfish

Prices include VAT & service.



Gluten-free



Lactose-free

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

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CHEESES

25.-

cheese trolley from our regions, fruit pastes

DESSERTS

PEACH

19.-

diplomat and peach heart with verbena, fine apricot jelly, apricot sorbet

STRAWBERRY

19.-

strawberries duo with spicy black grenache, marmalade and iced milk with lemongrass

RASPBERRY

19.-

pavlova style, balsamic vegetable cream, raspberry granita

MILLEFEUILLE

19.-

chocolate mousse, caramelized puff pastry with salt flower, Madagascar vanilla ice cream

CREPE TO SHARE

42.-

iced nougat soufflé, red berries with lemon balm syrup, flambe gin (for 2 people)

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MENU

3-COURSES

90.-

ZERBINATI WATERMELON GAZPACHO

arbequina sorbet flavoured with Larusée pastis, Agastache

SALMON FROM THE CANTON OF GRAUBÜNDEN

artichokes variation, macadamia nuts, aioli emulsion

STRAWBERRY

strawberries duo with spicy black grenache,
marmalade and iced milk with lemongrass

4-COURSES

120.-

«PLEINE DE NAPLES» SQUASH PANNA COTTA

apricots, girolles, wild thyme sauce

WILD POLLACK

rye quinoa, broccolini, crayfish cromesquis, lovage

FILLET OF BEEF FROM THE SUTER'S BUTCHERY

marrow crust with parsley, shallots,
Paimpol mousseline, blackberry juice

FABRICE NEYROUD'S «WHIRLWIND» GRANITA

savory, wild berries of the summits

MILLEFEUILLE

chocolate mousse, caramelized puff pastry with salt flower,
Madagascar vanilla ice cream