

SWISS NATIONAL DAY GRAND MENU

CHF 245.-

Available exclusively for the whole table

CRISPY LOBSTER

Mango and green papaya rémoulade, Thai basil



ZUCCHINI FLOWER STUFFED WITH TURBOT

Beurre blanc sauce, Sologne caviar



WHOLE TRUFFLE IN PUFF PASTRY

Périgord foie gras, crunchy baby greens salad



REFRESHING BREAK

Bergamot and tagetes flower



LOCAL VEAL TENDERLOIN

Braised chanterelles, Ribelmaïs polenta with buttermilk



SAINT-HONORÉ

Vanilla apricot, honey iced milk

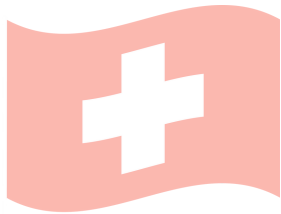
Thomas Perez, Executive Chef

Most of our dishes can be adapted to be gluten- and lactose-free.

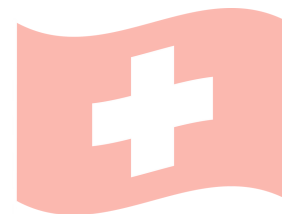
Specific alternatives are available upon request.

A vegan menu is also available.

Reservation : trianon@mirador.ch



Le Trianon



SWISS NATIONAL DAY GRAND MENU

CHILDREN CHF 80.-

TOMATO TART

Sérac cheese, basil



LOCAL VEAL TENDERLOIN

Braised chanterelles, Ribelmaïs polenta with buttermilk



ALTAPAZ CHOCOLATE

Bourbon vanilla ice cream

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