



STARTERS

JURA BISON TARTARE	50.-
<i>Bouchot mussels, Chasselas wine glace, Sologne caviar</i>	
NORWEGIAN SCALLOPS	52.-
<i>Fricassée of porcini and Jerusalem artichokes, scallop beard stock with parsley</i>	
“DIM SUM” -INSPIRED LANGOUSTINES	56.-
<i>Purple sorrel, galangal and Bourbon vanilla</i>	

MAIN COURSES

WILD MEAGRE FROM NOIRMOUTIER	66.-
<i>Artichoke prepared “à la Juive”, risoni with sea purslane, translucent bouillabaisse</i>	
APPENZEL DUCK BREAST	74.-
<i>Kumquat, date pastilla, crispy chicory, Ribelmais polenta with buttermilk</i>	
FARM-RAISED PORK TENDERLOIN “ROSSRUTI”	68.-
<i>Stewed chanterelles in vin jaune, Savora mustard condiment, potato mousseline</i>	

DESSERTS

SUGAR PEAR	26.-
<i>Bourbon vanilla espuma, iced milk with Timut berries</i>	
THE CIGAR “BUENO”	26.-
<i>Jamaya chocolate crèmeux, whipped ganache with toasted hazelnuts, low-fat curd ice cream</i>	
APPLE PAVLOVA	26.-
<i>Basil mousse, “Tatin” biscuit, Boskoop apple sorbet</i>	

All our prices are in Swiss Francs, VAT and service included.



Le Trianon

MENU

CHF 190.-

Served only for the entire table

JURA BISON TARTARE

Bouchot mussels, Chasselas wine glace, Sologne caviar



LOBSTER IN KADAÏF

Wild fennel, Val-de-Ruz pastis



NORWEGIAN SCALLOPS

Fricassée of porcini and Jerusalem artichokes, scallop beard stock with parsley



REFRESHING BREAK “BOTZI D’AMOUR”

Half-and-half Williamine



ORGANIC VENISON FROM DOMAINE DES COMBALES

Celeriac with spruce tips, Melanosporum truffle



CHEESE SELECTION

+CHF 25.-



FROZEN COCONUT

« Andaliman » false pepper

Thomas Perez, Executive Chef