

Le Trianon

STARTERS

BLACK ANGUS BEEF DUO

Granny Smith and celery, lemongrass infusion
CHF 48.-

RABBIT TERRINE

Game croquesquis, carrot chutney with aniseed
CHF 36.-

CRISPY CRABMEAT

White cabbage, sour cream, Oscietre caviar from Sologne
CHF 82.-

LANGOUSTINE RAVIOLI

Creamy foie gras sauce with verjuice
CHF 50.-

MAIN COURSE

PIKE-PERCH FROM LAC MAJEUR

Cannelloni of Swiss chard, green fairy flavoured hollandaise
CHF 64.-

BARBARY DUCK

Caramelized endives, oriental confit pastilla
CHF 58.-

STEAM TURBOT

Topinambur, white butter with sea urchin
CHF 76.-

VEAL Tournedos

Lettuce wrap, potato mousseline, Périgieux sauce
CHF 82.-

SELECTION OF CHEESES

CHF 25.-

SWEETS

CARAMELIZED ARLETTE

Vanilla diplomat, pineapple sorbet
CHF 22.-

«BLANC MANGER»

Candied citrus, spices four-fruit crumble
CHF 22.-

«LE CHOCOLAT»

Puff pastry with banana ice milk and tonka beans
CHF 22.-

«LA POIRE»

Williamine cheesecake with caramel poached pear
CHF 22.-

All prices in swiss francs incl. vat and service.



Le Trianon

TASTING MENU

Without cheese CHF 180.-
With cheese CHF 190.-

BLACK ANGUS BEEF DUO

Granny Smith and celery, lemongrass infusion



LANGOUSTINE RAVIOLI

Creamy foie gras sauce with verjuice



TRUFFLE EGGS

Tetragone, kadaïf, vacherin from Fribourg



BERGAMOT

Olive oil, Oscietre caviar from Sologne



STEAM TURBOT

Topinambur, sea urchin with white butter



SELECTION OF CHEESE



CARAMELIZED ARLETTE

Vanilla diplomat, pineapple sorbet

Thomas Perez, Chief Executive

Pierre Simonin, Le Trianon Chief



In collaboration with Jérôme Rudin

«Art and Gastronomy, beauty is in the eye of the beholder.
Gastronomy aims to create original and aesthetic works, which makes it
undeniably an artistic process.»