

# Le Patio



THE LEADING HOTELS  
OF THE WORLD®





Gault & Millau









SWISS DELUXE HOTELS

# LePatio


## APERITIF TO SHARE

Dried meat from the Grisons region  	23.-
Etivaz cheese Malakoff 6 pieces	18.-
Osciètere caviar from Sologne 30g	90.-

## STARTERS

MIXED SALAD    Edamame, pink radishes, carrot pickles, mixed seeds mesclun, lovage vinaigrette	19.-
SEA BREAM CARPACCIO   «Sauce vierge» with pomegranate, coconut milk, tiger's lick	28.-
FOIE GRAS TERRINE Pineapple chutney, warm brioche	34.-
PEA SOUP  Fresh cheese, peppermint-infused oil	19.-
VITELLO TONNATO Capers, pickled red onions, rocket pesto	30.-

## CLASSICS

CAESAR SALAD  Romaine lettuce, eggs, anchovies, sbrinz, crouton <i>With chicken or shrimps</i>	26.- 33.-
CLUB SANDWICH Chicken, egg, tomato, mayonnaise, fries and green salad	34.-
WAGYU CHEESEBURGER Caramelized onions, pickles, herb mustard, fries and green salad	42.-
BEEF TARTAR (160g) Toast, fries and green salad	38.-




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## MAIN COURSES

PERCH FROM THE LAKE Green salad, matchstick fries, tartar sauce	48.-
«SAINT-PIERRE» Coco bean with pistou, fishbone juice with candied lemon	44.-
BEEF FILLET Green asparagus, potato mousseline, morel mushroom sauce	62.-
LAMB QUASI Soft kefta, carrot tops, Ribelmaïs polenta	46.-
SPAGHETTI ALLA CHITARRA Stracciatella with basil, tomatoes	30.-
VEGETABLE AIOLI   Chickpea hummus, spinach salad, saffron from the Jorat region	32.-

## HINATA

Our Japanese inspirations

MISO SOUP  Seaweed, shiitake mushrooms	12.-
CHICKEN KARAAGE Spicy mayonnaise	26.-
PANKO SHRIMP  Green papayas, peanuts	28.-
BLACK COD MARINATED IN MISO SAUCE Vegetable chop suey	52.-
POULTRY TERIYAKI  Grilled eggplants, Enoki mushrooms	42.-

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## CHEESE

ORGANIC ALPINE REBIBE – «LE SAPALET»   
Rhubarb jam 18.-

## DESSERTS

STRAWBERRY MINISTRONE    
Spiced wine juice, lemon sorbet 16.-

RUM BABA  
Diplomat with bourbon vanilla 16.-

CREME BRULEE   
Matcha tea 16.

MOLTEN CHOCOLATE CAKE  
Coffee ice cream 16.-

«CREPE SUZETTE» SERVED AT YOUR TABLE  
(2 people minimum)  
Frozen yogurt milk 36.-

### Origins:

Switzerland: beef, perch, chicken, veal

France: caviar, duck, trout

Pacific Northwest: saint-pierre

Greece: sea bream

Vietnam: shrimp

Wales: lamb

Northeast Pacific: black cod

Our teas and coffees are sustainably produced.

 Gluten free    lactose free    vegan

Prices include VAT & service.

If you have any food allergies or intolerances, please contact our service staff.

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## SWISS FONDUE MENU



Minimum two people



Only served in the cabin

\*Traditional Gstaad fondue menu

CHF 70.-/pers

\*Black truffle fondue menu

CHF 85.-/pers.

\*Vegan option available  

CHF 65.-/pers

Mixed salad, vegetable chips, lovage vinaigrette

Grisons dried meat and pickles

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Gstaad fondue\*

Sourdough bread and potatoes

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Meringue and double cream from the Gruyère region,

Red fruit marmalade