



The Chef recommends...

Red Tuna Tartar Japanese-Style | Fresh Mango | Wasabi Cream

Cavaillon Melon | Parma Ham | Baby Sprouts

Bouchet Mussel Soup with Cream and Saffron | Puff Pastry Crust

Duo of Asparagus and Artichokes | Balsamic Vinegar | Baby Sprouts

Salmon Carpaccio | Scallops | Guacamole | Lime

* * * *

Cod in Almond Crust | Duo of Cauliflower | Baby Vegetables | Champagne Sauce

Filet of Arctic Char Grenobloise-Style | Boiled Potatoes | Baby Vegetables

Shrimps Fricassee Provence-Style | Scented Rice | Carrot Salad with Peanuts

Roasted Duck Breast with Red Fruits | Jus with Honey | Vegetables

Beef Filet with Mint | Quinoa Risotto | Vegetables

* * * *

Fine Apple Tart | Honey-Orange Reduction

Seasonal Soft Chocolate Cake

Mövenpick Ice-Cream

Rhubarb Tiramisu

Summer Opera Cake

Allow our Chef to surprise you with his 4-course tasting menu | **CHF 75.00**
Menu with wine pairing (4 glasses) | CHF 105.00

Menu choices

3-courses	CHF 65.00
Appetizer + Main	CHF 55.00
Main + Dessert	CHF 42.00
Vegetarian Menu	CHF 49.00