



## Our Chef recommends...

Our Chef's Pissaladière | Salad

Poached Egg | Mushroom Fricassee with Herbs | Parmesan Cheese Sauce with Truffle scented Olive Oil

Fresh Goat Cheese Mousse | Nut Shavings | Courgettes | Roasted Figs with Honey | Baby Sprouts

Shrimp Carpaccio marinated with Ginger | Salicornia | Lime

Meat Pie | Moissac Grape Chutney

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Grilled Squid Provence-Style | Potatoes with Bell pepper and confit Garlic | Avocado

Seared Scallops | Duo of Fennel and Turnip Mousse | Liquorice Jus

Roasted Quail with Grapes and Whiskey | Cube of Polenta with Cheese | Game Season Sides

Slow-Cooked Veal Medaillon with Parsley Crust | Pumpkin | Chestnuts

Mushroom Risotto | Truffle Scent

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Vermicelli with Chestnut and Meringue

Blueberry and Chocolate Tartlet

Tiramisu with Mirabelle Plums

Fig Cake with Nuts

Mövenpick Ice-Cream

Allow our Chef to surprise you with his 4-course tasting menu | **CHF 79.00**  
Menu with wine pairing (4 glasses) | CHF 109.00

### Menu choices

3-courses	<b>CHF 68.00</b>
Appetizer + Main	<b>CHF 58.00</b>
Main + Dessert	<b>CHF 45.00</b>
Vegetarian Menu	<b>CHF 49.00</b>