

(l')Aparté

CHF

Langoustine, wasabi cucumber, sakura vinegar, tarragon sorbet	65.-
Razor clams, fermented white asparagus, green asparagus, Japanese mustard oil, nettle emulsion	52.-
Peas, Broad beans, Yvon Madec cockles, salicornia, lemon verbena	49.-
Dory, fillet rubbed with sea salt, asparagus, miso butter with pike roe	59.-
Blue lobster, Carrots from Créances, wood sorrel, potato chips	66.-
Sole, fillet "Meunière", white & green asparagus, morels	62.-
Chicken supreme "cou nu noir" from Gruyère "Poivrade" artichoke, morels, fir bud oil	56.-
Lamb breast, Rosted with wild black pepper, green asparagus, wild garlic	64.-
Veal sweetbreads, colored chard, yarrow, shimeji, reduced juice	52.-
Selection of 4 mature cheeses from Mr Bruand	21.-
Rhubarb poached with cardamom, lemon gel, yogurt ice cream	20.-
Strawberry,jelly, white tea and elderberry ganache, Champagne sorbet	20.-
Paris-Brest, tonka ice cream, Gianduja pod, hazelnut emulsion	20.-

In the purpose to avoid any waiting time, please command the à la carte dessert when you first order.

If not, a 15 minutes waiting time will be necessary.



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