

# (l')Aparté

CHF

South-Africa crayfish, dried Valais lard, hand of Buddha, lemon jelly 48.-

Lake Geneva trout, beets, grilled gilardeau oysters 43.-

Scallops of Saint Brieuç's bay, cauliflowers, cuttlefish ink 39.-

Atlantic mullet in soft steam, saffron shellfish emulsion, mussels, 48.

shelles

Mediterranean Sea denti fish, celery, green cardamom, white truffle 62.-

Gascogne bay lean fish, leeks, St Gallen's Blue, shellfish chick 52.-

French wild duck green collar, green cabbage, chestnut, 57.-  
pearl white onions

Swiss veal tenderloin, Paimpol coconut, pumpkin mousseline 55.-

Bavarian deer patch, beets, porcini mushrooms, pepper sauce 59.-

Selection of 3 cheeses from Mr Bruand 19.

Chocolate praline, apple granny, refreshed cocoa sorbet 18.-

Parfait pear, williams pear cream and gel, vanilla ice cream 18.-

Coconut biscuit, pineapple, passion fruit, candied kumquat 18.-

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.