

# (l')Aparté

	CHF
<b>L</b> angoustines, daikons, herb prints, lemon zest, sudachi jelly	62.-
<b>S</b> callops from Saint-Brieuc bay, white cauliflower carpaccio, broccoli mousseline, Japanese citrus	56.-
<b>E</b> chalion, razor clams, shellfish sauce, pickles of butternut, buddha's hand	44.-
<b>J</b> ohn dory fish from the French Brittany coasts, apples from Geneva, celery, yuzu	62.-
<b>R</b> oyal sea bream from Noirmoutier, buckwheat pancake tart with buttermilk, cabbage, coffee mayonnaise, buckwheat emulsion	59.-
<b>N</b> oirmoutier line pollack, Roscoff's onions, red onions pickles, grilled porcini mushrooms	58.-
<b>M</b> allard duck breast from French hunting, confit duck leg wrapped of green cabbage with blackcurrant pepper	59.-
<b>R</b> ack of Venison from Austrian hunting, salsify, porcini mushrooms, pepper sauce	65.-
<b>H</b> eat of beef tenderloin, chiogga beets, grilled, brown and porcini mushrooms	63.-
<b>S</b> election of 4 cheeses from Mr Bruand	19.-
<b>G</b> eneva Gala apple shortbread, Granny-Smith apple sorbet	19.-
<b>C</b> hocolate tartlet, Guayaquil ganache, cocoa nibs tuile chocolate jelly, chocolate ice cream	19.-
<b>M</b> eringue shell, chestnut cream, ice cream, vanilla jelly	19.-

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.

Leave your opinion and follow us !  
#restaurantAparté

