

(l')Aparté

CHF

Golden scallop, Daurenki royal caviar,
Sake white butter, butternut squash

58.-

Pan-seared langoustine, whipped buttermilk cream,
Barbecued heart endive, shimeji pickles, black garlic

62.-

Blue lobster, celeri rave, lobster consommé
Vanilla red sauce

64.-

Sea bass, scorsonère burnt,
Swiss white miso

66.-

Square cut sole, mini violet artichoke,
warm walnut vinaigrette, celery

62.-

Half-cooked St Pierre with clarified butter,
Cauliflower carpaccio of with black olive oil, grilled porcini mushroom

58.-

Austrian chamois fillet,
Beetroot, pepper sauce

64.-

French hare, traditional vegetables,
Spinach, hibiscus

62.-

Swiss beef tenderloin, matured for 6 weeks,
Pannequets stuffed with porcini mushrooms, grilled porcini mushrooms

58.-

Selection of 4 refined cheeses from Mr Bruand

21.-

Gianduja, creamy pear, speculos shortbread, pear gel

19.-

Dulcey ganache, caramelized corn, smoked vanilla ice-cream

19.-

Lemon cream sablé, lemon caviar, mikan sorbet

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.



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