

# (l') Aparté

CHF

**Blue lobster, hibiscus, tomato soup, candied datterino vegetable herbs** 64.-

**Green beans in salad, cockles, fresh almond emulsion, untreated lemon paste, royal Daurenki caviar** 52.-

**Red mullet, candied pepper, rock fish soup, tomato water emulsion with peppermint** 56.-

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**Turbot, summer chanterelles, freekeh emulsion, Fir buds** 62.-

**Arctic char by Fabrice Christinat fisherman in Coppet, colored carrots, sand carrots from Créances, oxalys** 56.-

**Mackerel marinated in miso, steamed langoustine, seaweed butter, wasabi rocket, artichoke** 54.-

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**Veal chop, roasted maitake, broccolini with olive oil, broccoli mousseline** 56.-

**Guinea fowl selection "Valéry Mieral", cherries, glazed carrots** 52.-

**Swiss beef tenderloin aged 6 weeks, Delicatesse potatoes from Drôme, chanterelles, seasonal herbs** 58.-

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**Selection of 4 mature cheeses from Mr Bruand** 21.-

**Chocolate, feuillantine, blackcurrant heart, chocolate/blackcurrant ice cream, Sichuan pepper ganache** 19.-

**Almond, cherries, almond granita, vanilla ice cream, cherry gel** 19.-

**Raspberry tartlet, white chocolate ganache, mint, lime gel, raspberry 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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