

# (l') Aparté

CHF

Marinated Gambero rosso, Sucrine salad burned marinated oriental, cabus ice cream, wasabi mayonnaise	62.-
Spider crab green/yellow zucchini, tomato water with fresh herbs, ginger	59.-
Razor clams with Japanese merin vinegar, fresh verbena coulis, furickake pesto	52.-
Glazed black mullet ponzu, Japanese mustard shoot, pea tartlet with mustard seeds as pikels	54.-
Turbot breast in vine leaf, jasmine, courgette flower, schrenki caviar	69.-
Blue lobster Noilly-Prat butter, dill oil, fennel flowe	66.-
Pigeon breast "Valery Miéral selection" fermented beer radishes, chanterelle mushrooms	62.-
Swiss chop of lamb, celeriac, redcurrant berry	56.-
Heart of beef fillet with wild black pepper black pepper, snow peas, oxtail, blueberries	59.-
Selection of 4 mature cheeses from Mr Bruand	21.-
Breton shortbread, elderberry tea ganache, raspberry marshmallow, gin ice cream	20.-
Blackberry chocolate, blueberry jelly, caramelised almonds, blueberry sorbet	20.-
Pistachio dacquoise biscuit, cherry, pistachio ice cream	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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