

# (l')Aparté

	CHF
Scallop from Saint Brieuc, black truffle, cockle emulsion	58.-
Abalone from Brittany, shrimps, corn creamy, bacon from Valais	54.-
Beef ravioles, duck foie gras, beetroot and beef sauce, beetroot	49.-
Black mullet, leek, celery with truffle	49.-
Monkfish from Roscoff, white onions, turnips, bacon from Valais	56.-
White Brill from Brittany, cockles, Daurenki royal caviar	62.-
Lamb sweetbread and magret from Adrets, polenta, black salsify	62.-
Guinea fowl supreme "Valery Miéral", butternut squash	58.-
Beef filet 6 weeks cure, beetroots, vegetables, cardoons with truffle	60.-
Selection of 3 cheeses from Mr Bruand	18.-
Coconut namelaka, grapefruit	18.-
Hazelnut biscuit, coffee, praline	18.-
Mille-feuille, chocolate, vanilla sorbet	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.



Laissez votre avis et suivez nous !  
#restaurantAparté