

LA CARTE



to share

🌿 6 OYSTERS (DEPENDING ON ARRIVAL) HOME-MADE CONDIMENT	24.-
🌿 CHARCUTERIE OR CHEESE	14.- / 26.-
🌿 100% DRIED MEAT	18.- / 30.-
🌿 BURRATA, OLIVE OIL & ALPS FLEUR DE SEL	14.-
VAUDOISES CROQUETTES "LIKE A PAPET" (5P)	12.-
🌿 HUMMUS, MIXED RAW VEGETABLES & PITA BREAD	12.-
FRIED PERCH FILLET (5P)	12.-

to begin

🌿 HOT BISQUE OF CRAYFISHES FROM THE LEMAN AND LEEKS SALTED GRANOLA	22.- / 40.-
🌿 BURRATA, FENNEL & CITRUS SALAD RADICCHIO, TENDER SPROUTS, ORANGE, ALMOND, CITRUS DRESSING	18.- / 34.-
"LIKE A LIGHT CHEESE CRUST " RACLETTE ESPUMA, CANDIED EGG YOLK, CUBED HAM PICKLED ONIONS, BREAD LEAVES CHIPS, GHERKINS POWDER	16.-
🌿 TENDER SPROUTS SEEDS	8.-

then

BIO BEEF FROM LES POSSES TERIYAKI-STYLED BRAISED WASABI POTATOES ESPUMA, VEGETABLES	31.-
🌿 SKREI COD POACHED IN OLIVE OIL HERBS COULIS, CANDIED LEMON PULP, PAN-FRIED SPINASH AND BUCKWHEAT	31.-
CRISPY "CORDON BLEU" CHICKEN WITH VACHERIN SMOKED BEETROOT KETCHUP, POTATOES	31.-
🌿 "GORGONZOLA VAUDOIS" FROM FERME DE LA SCIAZ RISOTTO SOUR PEARS, NUTS	26.-
🌿 VEGETABLES BOUILLON SMOKED TOFU, ROOTS VEGETABLES BALLS, FREGOLA SARDA	26.-
🌿 ROSMARY ROASTED MONT D'OR - FOR 2 PEOPLE (25-MINUTE WAIT) PINK PEPPER AND SMOKED GARLIC, PICKLES MIX, POTATOES CHARCUTERIE <u>OR</u> WINTER VEGETABLES	36.- / PERS

LA CARTE (SUITE)



on the grill

- SWISS BEEF TENDERLOIN (180G) 48.-
- HIGHLAND BIO FROM LES POSSES
PIECE OF THE DAY À L'ARDOISE

SERVED WITH POTATOES AND VEGETABLES
HOME-MADE BUTTER: WILD GARLIC OR ESPELETTE PEPPER WHISKY PEPPER SAUCE (+5.-)
OR BLUE CHEESE SAUCES (+5.-)

for the end

- MIX OF CHEESES FROM THE LAITERIE DE GRYON 14.-
- CHESTNUT "PARIS-BREST", MATCHA ICE CREAM 12.-
- FAT COOKIE 12.-
COOKIE 3 CHOCO, ICE CREAM BALL, CARAMEL SALTED BUTTER
- CHOCOLATE MI-CUIT, TONKA BEAN CUSTARD 11.-
- CHEESECAKE WITH COULIS OF THE MOMENT 10.-
- FRESH FRUITS ON SKEWER 7.-
- ICE CREAM BALL 5.-
SORBETS COCOA, LEMON, APRICOT, PEAR / ICE CREAMS VANILLA, CARAMEL SALTED BUTTER, MATCHA
- THE TIPSY SORBET 12.-
SORBET OR ICE CREAM (1 BALL) + ALCOOL (4CL)
- THE TIPSY COFFEE 22.-
COFFE OR EXPRESSO OR TEA + 3 TASTING SHOTS (2CL)
EAU-DE-VIE OR WHISKEY OR GIN OR RHUM

kids (-10 years old)

- 1/2 MEAL (EXCEPTED MONT D'OR) 50%
- FRIED PERCH FILLET, FRENCH FRIES 15.-
- PASTA, TOMATO OR BUTTER 12.-



Should you have any allergies or intolerances,
our staff will be pleased to inform you about the ingredients used in our dishes