



Classic Menu Spring – Summer 2021

Classic Menu: 37,50€ per person (all taxes included)

Starter – Main Course (Fish OR Meat OR Vegetarian) – Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,50€ per person (all taxes included) or AOC Wine 9€ per person (all taxes included)



Starters

Buratina Mozzarella from Haute-Savoie, tricolour Tomatoes Carpaccio accompanied by a wild Garlic Pesto 

Garden Pea & Mint Cappuccino, whipped Cream and crispy Veal Pancetta

Parmesan shortbread, medley of cooked and raw Vegetables, baby leaf Salad 

Deep fried battered Tomatoes and fresh Herbs, Rocket garnish 

Salmon and Courgette terrine, Mesclun mixed Salad

Spring Vegetable bruschetta, black Olive tapenade



Fish

Cod fillet in Saffron sauce, pearl barley Risotto and Peas

Grilled Jura Trout, green Asparagus, black Rice and Tomato sauce vierge

Salmon fillet in crust with Sesame seeds, fresh Tagliatelle with Pesto and yellow Carrots



Meat

Free range Poultry and Leek Ballotine, fregola Pasta and broad Beans

Pulled Beef confit, Potato purée and seasonal Vegetables

Shoulder of Lamb confit, Olive Oil semolina, Tajine style Vegetables, Almonds and dried Fruits



Vegetarian Dishes

Einkorn Risotto with Red Cabbage and Tofu

Tomatoes stuffed with Quinoa and seasonal Vegetables



Desserts

Coconut milk and Madagascar Vanilla Panacotta, Mango and Passion fruit coulis

Rum baba with Red fruits, Pomegranate infused whipped Cream

Choux pastry, Pistachio and seasonal fruit pastry Cream, Sorbet of the day

Tonka Bean Crème brûlée

French Toast style Brioche, Raspberries & Ice Cream

