

# MENU DEGUSTATION

## FOIE GRAS DE CANARD ET REINETTES <sup>1,3,7,8</sup>

Noix noire – balsamico de reinettes – brioche de noix  
Duck liver & apple – black walnuts – apple balsamico – nut brioche

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## FAGOTTINI DE RICOTTA <sup>1,3,7,9</sup>

Petits pois – asperges – morilles  
Ricotta fagottini – green peas – asparagus – morels

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## HOMARD MARIN ET CURRY KASHMIR <sup>2,7,9</sup>

Petits pois – chutney de fruits – coriandre  
Lobster & Kashmir curry – green peas – fruit chutney – coriander

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## FILET DE BŒUF LIMOUSINE <sup>1,3,7,9</sup>

Haricots – artichauts – polenta de la Terreni alla Maggia  
Limousine beef fillet – beans – artichokes – polenta from the Terreni alla Maggia

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## TOUT CHOCOLAT <sup>1,3,6,7,8</sup>

Variation de chocolat “Selection Felchlin Grand Cru”  
Chocolate variation “Selection Felchlin Grand Cru”

Menu

4 plats / 4 courses CHF 165

5 plats / 5 courses CHF 180