

26.12.2022

CREAM OF JERUSALEM
ARTICHOKE AND CELERY,
lime / cardamom

OCTOPUS TENTACLE
AND FRESH PASTA FROM SIERRE,
tomato, eggplant, ginger and its Thai broth
or

SHOULDER OF LAMB COOKS
36 HOURS PERFUMED AND HER BARON,
full-bodied-acid juice, fennel

PLATE OF 3 VALAIS CHEESES
FROM ALPINE PASTURES AND SMALL DAIRIES,
Homemade mustard

or

Trio of ice creams
and sorbets

CHF 60.00



27.12.2022

BEEF TARTARE
FROM THE MINDER FAMILY OF AVENCHES
cauliflower cream,
Beet chips and anchovy crumble

RISOTTO ARBORIO SAFRANE
chips of rebibes

or

A BEAUTIFUL PORK CHOP FROM VAUD,
Agria fries, mustard/pickle condiment sauce

BABA WITH CITRUS SYRUP

CHF 60.00



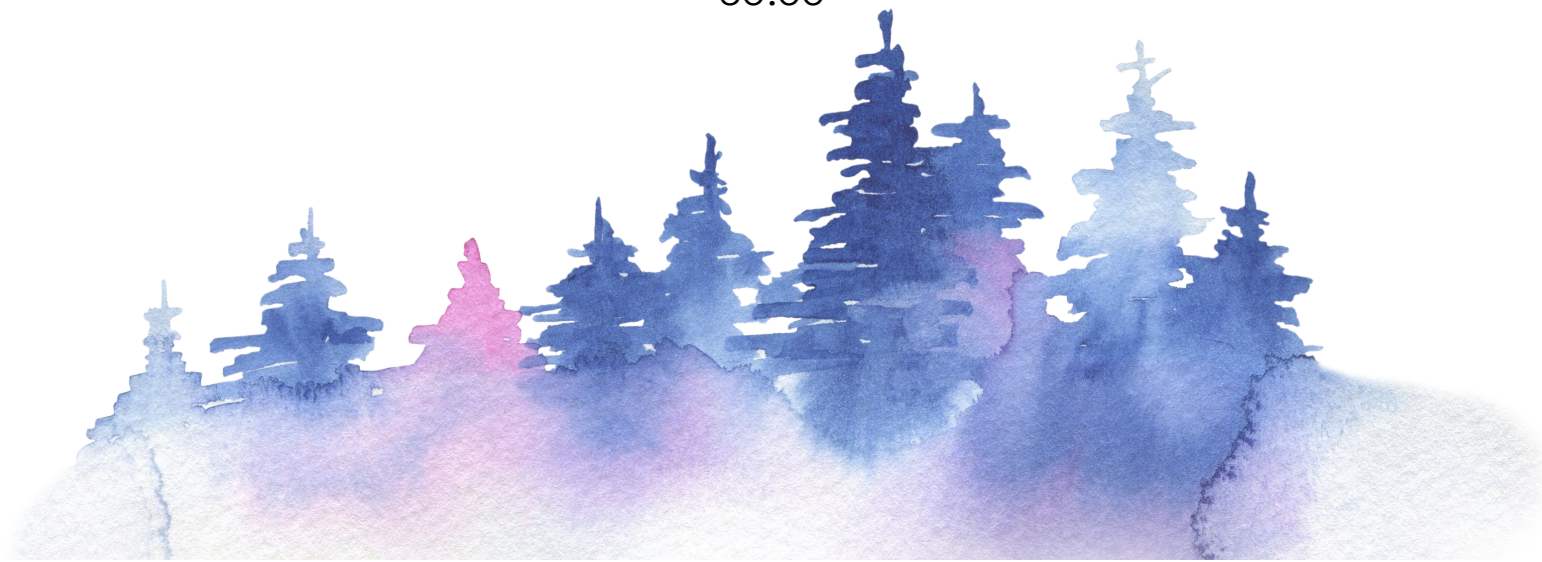
28.12.2022

SWORDFISH TATAKI IN MADRAS,
lettuce coulis, fennel
and grapefruit in salad

TAGLIATELLE DE LA CASA DEL PASTA A SIERRE
sautéed mushrooms and
truffle or
BEEF PALLET FROM THE MINDER FAMILY
COOKED 48 HOURS,
Salquenen verjuice juice
and autumn vegetables

RICE PUDDING VEGATAL
AND EXOTIC FRUITS CHF

60.00



29.12.2022

SALMON CARPACCIO MARINATED WITH LEMONGRASS
FLEUR DE SEL, red onion, mango/turmeric condiment

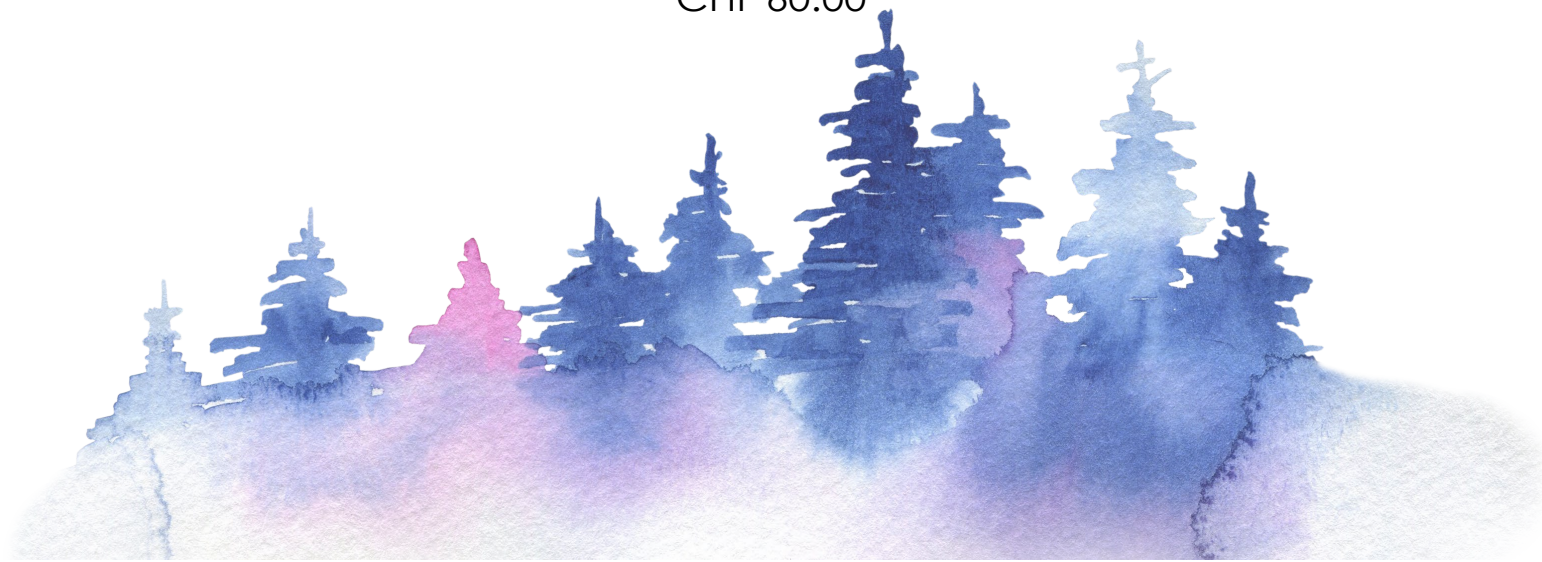
DUCK BREAST, GENTIAN JUICE
OF THE GRANDFATHER CORNUT,
risotto with Christmas spices and candied vegetables

or

LOE PERCHES IN TEMPURA
Agrida fries, salad, saffron mayonnaise

CRÈME BRULÉE WITH CHRISTMAS SPICES

CHF 60.00



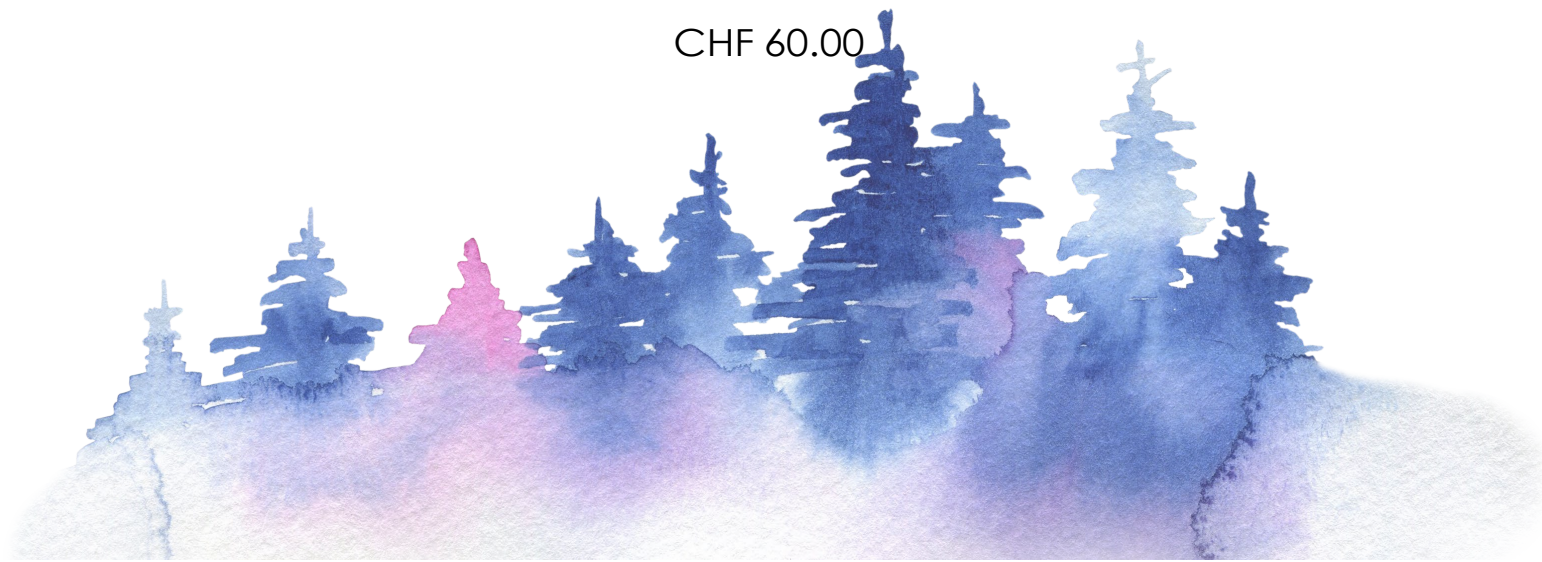
30.12.2022

DUCK TERRINE HOMEMADE,
CARROT IN DUO,
Herbs and bergamot vinaigret

SWISS BEEF ENTRECOTE,
French fries and salad
or
NATURAL SWISS SALMON
arugula pesto, new apples and vegetables

WINTER CUP:
diced clementine, date and orange puree,
meringue and clementine sorbet

CHF 60.00



31.12.2022

TAPAS TO SHARE

SALMON CARPACCIO

MARINATED WITH LEMONGRASS FLEUR DE SEL,
red onion, mango/turmeric condiment

SAFFRON RISOTTO

Rebibes

SWISS BEEF FILLET

and its pan-fried foie gras,
Mille-feuille of agria potatoes, small vegetables

Pavlova with exotic fruits

With 1 flute of champagne CHF 149.00

