

Starters

 **Home made foie gras terrine** 27.-

Duck liver marinated in Pinot Gris late harvest wine (bio) with toasted home made brioche

 **Montain cured beef from Valais** 32.-

Fine slices of cured beef served with small onions, gherkins, wild mushrooms, walnut rye bread and butter

 **Marinated trout chiffonade** 22.-

Marinated trout slices from l'Isle (VD) with citrus fruits, on a parmesan biscuit with light horseradish cream

« Vol-au-vent » from Léman 24.-

Light flaky pastry filled with crayfish and whitefish in a lightly creamed crayfish sauce

  **Risotto with morels (starter 24.-)** 36.-

Carnaroli rice from Tessin cooked in white merlot wine from Chiamone, morels with cream and parmesan crisps

Meats

 **Roasted quail « Jules Penard »** 38.-

French poultry filled with vegetables, gravy with apples from Bossy (GE), potatoes and seasonal vegetables

 **Lamb stew with rosemary** 39.-

Lamb from Genthod, rosemary and honey gravy, french fries of polenta and vegetables

Rib steack « Charolais » 49.-

Grilled swiss piece of beef with wine sauce, potato gratin and vegetables



végétarien



vegan



gluten free

Tout supplément sera facturé

Fishes

Perch fillets « meunière style » 39.-

Pan fried perch fillets with homemade tatar sauce, french fries and green salad*

 **Trout fillet with sorrel 37.-**

Trout fillet (bio) from l'Isle (VD), creamy sauce with sorrel, quinoa risotto and seasonal vegetables

 **Whitefish from Léman 39.-**

Pan fried whitefish fillet with olive oil, tomato, tarragon and coriander, wild rice, fennel and carrots

Many fish from Léman will be served depending fishing

Desserts



  **Crème brûlée « old style » 10.-**

Madagascar vanilla and brown sugar from caribbean islands

 **Meringue lemon tart 12.-**

On a breton biscuit and italian meringue

  **Chocolate mousse praliné from « Favarger » 14.-**
With (bio) orange peel zests

  **Meringues of Gruyère with double cream 12.-**
Meringues from Epagny (FR), double cream of Gruyère and toasted almonds



" Les mets proposés sur cette carte et qui ne sont pas signalés par un astérisque (*) sont entièrement élaborés sur place à partir de produits bruts et de produits traditionnels en cuisine selon les critères du label Fait Maison établi par la Fédération romande des consommateurs (FRC), GastroSuisse, la Semaine du Goût et Slow Food "