

The entrees

Green salad	6.-
Mixed salad	10.-
Soup of the market	9.-
Burrata, tomato confit with tarragon	19.-
Chef's foie gras, chutney of the season	22.-
Salmon gravelax with rose, lime cream	20.-

Salads and vegetarians

Salad of goat cheese and roasted figs	26.-
Cereal, nut, citrus and dried fruit salad	25.-
Vegetable curry with tofu and pilaf rice	27.-

Pasta and risotto

Market dough	31.-
Market risotto	32.-

The fish

Salmon tartare with citrus, spring onions 37.-

And condiment toast

Prawns with curry and coconut rice 43.-

Roasted scallops, fallen fennel, risotto 46.-

Piquillo chorizo sauce

Grilled sea bream, mashed potatoes 43.-

With candied tomatoes and saffron artichoke cream

Pollack, pilaf rice, white butter 42.-

And crunchy vegetables

Meats

Chef's beef tartare, fries, salad 39.-

And homemade mayonnaise

Lamb shank with honey and thyme, cereals 41.-

And candied vegetables

Butcher's rib steak, fries and salad 43.-

Supreme of yellow chicken, tarragon cream, pilaf rice 40.-

And seasonal vegetables

Beef tab, mashed potatoes 41.-

And its reduced juice

Desserts

Chocolate cake, seasonal ice cream	15.-
Roasted pineapple with spices, ice cream of the moment	12.-
Gourmet coffee (assortment of desserts)	14.-
Crème brûlée of the moment	11.-
Assortment of ice creams and sorbets	4 .- / the scoop
Dessert of the week	12.-

Origins: Salmon -NO-Scotland Yellow Chicken -FR

Lamb -CH Beef- CH

Yellow Place- FR Bream- FR

St-Jacques- Northeast Pacific

Foie gras- FR Prawns -TH