

TARATATA

OUR SMALL SHARINGS



LE POTAGER

Roasted carrots with oregano,
confit lemon and feta 
22

Grilled red cabbage, miso
dressing and sesame 
20

Swiss cheese fondue Tortellini,
rich onion jus 
24 (6 pcs*)

Stuffed morels with
forest notes 
26



NICE TO MEAT YOU

Braised Pork Bao Bun,
cucumber pickles 
20 (2 pcs*)

Korean chicken glazed with
Jack Daniel's, Sichuan pepper
22

Oriental lamb croquettes,
Raita sauce 
24 (4 pcs*)

Spiced Wagyu, egg yolk,
crispy rice
44 (4 pcs*)



SEA SIDE

Sushi Taco, Black Tiger, 
mango and Granny Smith
20 (2 pcs*)

Löe Perch, puffed tapioca,
lovage, black garlic 
24 (2 pcs*)

Yellowtail tiradito, blood
orange, confit kumquat
26

Roasted scallops, vanilla
celery, rum emulsion 
26

*Available individually

OUR BIG SHARINGS

30 À 45 MINUTES COOKING TIME



Dry-aged beef bone-in Ribeye "Grand Cru" (1kg)	200
Dry-aged Chateaubriand "Grand Cru" herbs & pepper crusted (400/800g)	110/220
Dry-aged Beef Ribeye "Grand Cru" (500g)	115
Japanese Wagyu A5 Ribeye, grilled (250/500g)	140/280
Veal Chop marinated with fermented mustard and rosemary (800g)	150
Sole Meunière served with its meunière butter (1kg)	140

GARNISHES



Cajun spiced fries	8
Sweet potato fries with zaatar	8
Mashed potatoes 	10
Vegetables casserole 	12
Gourmet salad 	8

SAUCES



Béarnaise 	6
Chimichurri	6
Café de Paris Butter 	8
Pepper Sauce 	8
Morel Sauce 	12

Légende :  Végan  Gluten  Lactose  Fruits à coques

Sériole FA027 / Crevettes Vietnam / Sst jacques FA061 / Agneau Bœuf Veau Porc Volaille Suisse / Wagyu Japon / Pain Suisse

DISCOVERY MENU

To share for the whole table
Available until 9:00 PM

Amuse-bouche

Tiradito of Yellowtail, blood
orange, confit kumquat

Löe Perch, puffed tapioca,
lovage, black garlic 

Roasted carrots with oregano,
confit lemon and feta 

Fribourg fondue Tortellini,
rich onion jus  

Spiced Wagyu, egg yolk,
crispy rice

Oriental lamb croquettes,
Raita sauce 

Pré dessert

Pavlova Kaffir Lime,
Pineapple, Ginger 

90/pers.

KIDS CORNER



Spaghetti Bolognese 
16

Crispy Chicken Fillets, fries, salad 
18

DESSERTS

Buckwheat, Coffee Chocolate in
textures, Caramelized Pears  
15

Kaffir Lime Pavlova, Pineapple,
Ginger 
15

Exotic Entremet & Coconut Sorbet
with Marigold Leaves 
15

ARTISANAL ICE CREAMS / SORBETS

Chocolate, Vanilla, Buckwheat,
Rooibos, Bitter Almond
/

Coconut Marigold, Ginger
Apricot, Lemon
5.- per scoop

AFTER DINNER



The ski of 10 shots
classio / premium

70 / 110

The sledge of 24 shots
classic / premium

140 / 210

Tree of 6 Espresso Martini
100

Valaisan Sorbet or Colonel
10