

TARATATA

OUR SMALL SHARINGS



LE POTAGER

Caramelized butternut with
rosemary, goat cheese and cumin
20

Smoked Jerusalem artichoke
japanese style, miso cream
20

Beetroot gnocchi, iodized emulsion
with prosecco Jaya
22

Crispy polenta with black truffle,
fresh vegetables
26 (4 pcs*)



NICE TO MEAT YOU

Cochinita pibil tacos,
Oaxaca cheese
21 (3 pcs*)

Gratinated bone marrow with
garlic & herbs
23

Duck confit and prawn
gyozas
20 (4 pcs*)

Wagyu handroll, shiso,
marinated red cabbage
24 (2 pcs*)

*Available individually
Extra Melanosporum black truffle 5CHF/g



SEA SIDE

Cuttlefish ink Bao Bun with
Octopus and kimchi
20 (2 pcs*)

Spicy tuna tartare,
crispy rice
24 (4 pcs*)

Sea Bass Ceviche, coconut
and sweet potato
24

Taratata style cooked
Oysters
28 (4 pcs*)

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 black truffle (800g)	160

Sole Meunière served with its meunière butter (1kg)	140
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Extra Melanosporum black truffle 5CHF/g

GARNISHES



Cajun spiced fries	8
Sweet potato fries with zaatar	8
Mashed potatoes	10
Truffle mashed potatoes	14
Market vegetable casserole	12
Gourmet salad	8

SAUCES



Bearnaise	6
Chimichurri	6
Café de Paris butter	6
Truffle mayonnaise	8
Rich jus	8
Périgourdine sauce	12

DISCOVERY MENU

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

Amuse-bouche

Sea bass Ceviche, coconut and
sweet potato

Smoked Jerusalem Artichoke,
Japanese style, miso cream

Crispy polenta with black truffle,
fresh vegetables

Grilled octopus Bao bun,
cucumber pickles

Confit duck and gambas
gyozas

Wagyu handroll, shiso
marinated red cabbage

Pré dessert

Pumpkin textures, roasted
chestnuts

85/pers.

KIDS CORNER



Spaghetti Bolognese 16

Crispy Chicken Fillets, fries, salad 18

DESSERTS

Saint-Honoré with tonka, poached
apples, calamansi lemon 15

Pumpkin with spices,
Chesnuts in textures 15

Rooibos chocolate mousse,
cocoa nibs 15

ARTISANAL ICE CREAMS / SORBETS

chocolate, vanilla, rooibos,
pumpkin, bitter almond
/
coconut, chili pineapple,
apricot, lemon,
5.- scoop

AFTER DINNER



The ski of 10 shots
classico / premium

70 / 110

The sledge of 24 shots
classic / premium

140 / 210

Tree of 6 Espresso Martini
100

Valaisan Sorbet or Colonel
10