Le Patio

THE LEADING HOTELS OF THE WORLD

Gault&Millau

SWISS DELUXE HOTELS

Le Patio

APERITIF TO SHARE

Dried meat from the Grisons region	23.-
Etivaz cheese Malakoff 6pc	18.-
Oscietre caviar from Sologne 30g	90.-

STARTERS

MIXED SALAD Vegetable chips, lovage vinaigrette	19.-
WHITE ASPARAGUS Sabayon with basil, trout roe	26.-
SEA BREAM CARPACCIO “Sauce vierge” with pomegranates, coconut milk	28.-
WATERCRESS SOUP Cauliflower tabbouleh, curry-scented oil	22.-
TERRINE DE FOIE GRAS Pineapple chutney, brioche	34.-

CLASSICS

MAIN COURSES

CAESAR SALAD Chicken or shrimp, eggs, sbrinz, crouton	28.-
CLUB SANDWICH Chicken, egg, mayonnaise, fries and green salad	34.-
BEEF BURGER candied onion candied, aged cheddar cheese, fries and green salad	38.-
BEEF TARTAR (160g) Candied mustard, toast, fries and green salad	38.-

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THE MAIN COURSES

PERCH FROM THE LAKE
Green salad, potatoe straws, tartar sauce 48.-

« SOLE MEUNIÈRE »
Seasonal vegetables, steamed potatoes, white butter 68.-

PARISIAN BEEF (250g)
Seasonal vegetables, fries and bearnaise sauce 50.-

LAMB QUASI
Soft kefta, carrot tops, Ribelmaïs polenta 46.-

SPAGHETTI ALLA CHITARRA
Stracciatella with truffle, pistachios 34.-

VEGETABLE AIOLI
Chickpea hummus, spinach salad,
saffron from the Jorat region 32.-

HINATA

Our Japanese inspirations

THE MAIN COURSES

MISO SOUP
Seaweed, shiitake mushrooms 12.-

CHICKEN KARAAGE
Spicy mayonnaise 26.-

PANKO SHRIMP
Green papayas, peanuts 28.-

BLACK COD MARINATED IN MISO SAUCE
Vegetable chop suey 52.-

CRISPY CALF
Sharp cabbage, wasabi juice 50.-

ORGANIC ALPINE REBIBE – LE SAPALET
Rhubarb jam 18.-

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CHEESE

ORGANIC ALPINE REBIBE – LE SAPALET
Rhubarb jam 18.-

DESSERTS

CHOCOLATE MOELLEUX
« Cœur coulant « with coffee ice cream 16.-

THE LEMON
Thin tart, meringue shell, lime sorbet 16.-

FLOATING ISLAND
Caramel cream 16.-

EXOTIC FRUIT SALAD
Hibiscus juice, passion fruit sorbet 16.-

CRÈPE SUZETTE SERVED AT YOUR TABLE (2 people minimum)
Bourbon vanilla ice cream 36.-

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SWISS FONDUE MENU

Minimum two people

Only served in the cabin

Mixed salad, vegetable chips, lovage vinaigrette

Grisons dried meat & gherkins

Dried meat from the Grisons canton & pickles

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Meringue & double cream from the Gruyère region

Red fruit marmalade

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Traditional Gstaad fondue menu:	CHF 70.-/pers
Melanosporum truffle fondue menu:	CHF 85.-/pers.
Vegan option available	CHF 65.-/pers

Origins:

Switzerland: beef, perch, chicken, veal
France: caviar, duck, sole, trout
Greece: sea bream
Vietnam: shrimp
Wales: lamb
Northeast Pacific FAO67: black cod

Our teas and coffees are sustainably produced.

Gluten free lactose free vegan

Prices include VAT & service.

If you have any food allergies or intolerances, please contact our service staff.