




LePatio

FALL

STARTERS



PAN FRIED FOIE GRAS FROM MITTEAULT textures of figs and sweet peppers, sour cocoa lollipop, cuchaule with Jorat saffron	36.-
VENISON GRAVLAX foccacia with juniper, creamy Bleuchâtel, black shallots, mandarin condiment	27.-
ROYAL HARE PITHIVIERS <i>T. Perce</i> grapes tataki, port gel	37.-
PÂTÉ CROÛTE WITH VALENTIN CHAPPUIS' PIG local sweetbread, carrot and quince jam, Tamarind	27.-
TROUT TARTAR FROM THE VAUD RIVIERA Granny Smith's bavaroise, toast with seaweed butter, electric yoghurt, combawa from Niels Rodin	28.-
OCTOPUS CARPACCIO tiger lick with pearl barley, feta crisp, pomegranate honey, avocado with coconut milk	27.-

VEGETETERIANS

ORGANIC EGG FROM LIAUDAT FARM roasted porcini mushrooms, blueberry pickles, onion chips, foamy chlorophyll	26.-
BUTTERNUT PANNA COTTA  <i>T. Perce</i> black trumpets, bitter orange curd, maple syrup with zattar spices	24.-
RAMBO SALAD  Sbrinz, Rachel Velten's honey mustard dressing, caramelised nuts, Vuliens organic goat cheese	21.-
PARSLEY CREAM SOUP liquorice crumble, pear cappuccino	22.-
NUTMEG SQUASH RISOTTO  mousse au brebis frais du Moléson, huile d'orties	36.-
AUTUMN VEGETABLE PLATTER  grilled mushroom hummus, spicy papaya raita	32.-

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FISHES

LOË PERCHES		48.-
fennel cake & kimchi, fries from Fribourg canton, tartar sauce		
GRAUBUNDEN'S SALMON 		49.-
rahmreis, creamy rice, caramelised leek, muscat ginger sauce		
SCALLOPS 	<i>T. Ponce</i>	53.-
Jerusalem artichokes with miso, Kale, Jacques Perritaz's «Raw Boskoop» organic cider, tapioca soufflé		
WILD FLOUNDER		52.-
viennese peanuts, green cabbage, bouchot mussels, butter emulsified with JP Forestier's Angel		

MEATS

POACHED PIGEON WITH ALMOND MILK	<i>T. Ponce</i>	42.-
panisse, avocado chimichurii condiment, sweet and sour juice		
BOUCHERIE SUTER'S BEEF FILLET		53.-
marrow bone crust, salsify, potato mousseline, blackberry wine		
WILD MALLARD PASTILLA		48.-
persimmon ketchup, sweet potato variation with tandoori spices		
VALLORBE SNAILS		39.-
Spinach lasagne with candied shallots, green fairy emulsion from Val de travers, Monsieur Eddy's black garlic		
THREE LAKES' CHICKEN BREAST		44.-
satay lacquering, arancini with coconut milk, compressed romaine lettuce, supreme sauce with Bengal curry		
BAVARIAN WILD VENISON		50.-
hunting garnish, Botzi with saffron, churros of Bintje flavoured with black cumin seeds, sauce grand veneur		
BAVARIAN WILD DEER CHOP		120.-
hunting garnish, Botzi with saffron, mushroom jam, Bintje churros with nigella seeds, grand veneur sauce, traditional live cutting		
<i>(Price for two)</i>		

Origin:

Switzerland: beef, egg, snail, poultry, perch, trout, pork, salmon, calf France: mallard, pigeon, foie gras, hare

Mediterranean: octopus Germany: deer, roe deer North Atlantic: scallops, flounder

Prices include VAT & service.



Without gluten | Do not hesitate to ask for no lactose options.