

LePatio

WINTER

STARTERS



PAN FRIED FOIE GRAS FROM THE MITTEAULT HOUSE textures of pears and sweet peppers, sour cocoa lollipop, cuchaule with Jorat saffron		36.-
TROUT RILLETTE FROM THE VAUD RIVIERA «Brätzeli» with passion berries, Granny Smith apple, combawa from Niels Rodin	<i>T. Perce</i>	29.-
PÂTÉ CROÛTE WITH PIGS FROM VALENTIN CHAPPUIS wood pigeon, carrot and quince jam, tamarind		30.-
OCTOPUS CARPACCIO tiger lick with pearl barley, feta crisp, pomegranate honey, avocado with coconut milk		27.-
ORGANIC EGG FROM THE BROCHUD FARM cream of cardoon, kadaifi, bacon from Valais, Meurette sauce		26.-

VEGETARIANS

CORN SALAD  Sbrinz, Rachel Velten's honey mustard dressing, caramelised nuts, organic hempseed from Vuliens		22.-
PARSLEY CREAM SOUP liquorice crumble, pear cappuccino		22.-
TOPINAMBUR MOUSSELINE  caramelized oyster mushrooms, melanosporum truffle, arabica coffee		26.-
BUTTERNUT PANNA COTTA  black trumpets, bitter orange curd, maple syrup with zaatar spices	<i>T. Perce</i>	24.-
NUTMEG SQUASH RISOTTO  fresh sheep's milk mousse from Moléson, nettle oil squash seeds praline		36.-
WINTER VEGETABLES PLATTER  grilled mushroom hummus, spicy mango raita		32.-
HOMEMADE TAGLIERINI double cream from Gruyère, Bleuchâtel cheese melanosporum truffle 3gr/5gr		36.-
		market price

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FISH

LOË PERCH	53.-
chinese cabbage cannelloni & kimchi, clementine butter, «gaufrette» style potatoes	
SALMON FROM THE CANTON OF GRAUBÜNDEN 	52.-
creamy rice, caramelised leek, Geneva sauce	
SCALLOPS 	55.-
topinambur with miso, kale, puffed tapioca, organic cider «Raw Boskoop» from Jacques Perritaz	

T. Perce

MEATS

VOL AU VENT	48.-
local sweetbread, crayfish, Zurich sauce	
DUCKLING FROM DOMBES	58.-
endive tatin, celeriac spaghetti, «kumquat tonnato» seasoning, gastrique sauce with peated whisky	
CHICKEN BREAST FROM THE THREE LAKES	46.-
satay lacquering, arancini with coconut milk, compressed romaine lettuce, supreme sauce with Bengal curry	
FILLET OF BEEF FROM THE SUTER'S BUTCHERY	56.-
marrow bone crust, salsify, potatoes mousseline, ratafia caramel juice	

SWISS BLACK ANGUS PRIME RIB	170.-
root vegetables, mushroom cassolette, sweet potato fries, melanosporum truffle juice	

(price for two people)

Origin:

Switzerland: beef, veal, poultry, pig, salmon, perch, trout, egg

France: duck, pigeon, foie gras

Mediterranean: octopus North Atlantic: scallops Switzerland & Norway: crayfish

Prices including VAT & service.



Without gluten | Do not hesitate to ask for non lactose options.

Should we be aware of any food allergies or intolerances, kindly approach our service team.