

LePatio

SUMMER

STARTERS


- FOIE GRAS TERRINE FROM THE PÉRIGORD REGION *T. Puccio* 38.-
dried fruit beggars, melon textures, black pudding crisp,
sour cocoa lollipop, Swiss saffron brioche «cuchaule»
- LIMOUSIN BEEF TARTAR FROM SAINT-LÉGIER 120G 36.-
Rachel Velten's honey mustard, crunchy olive lettuce,
focaccia pissaladière style
- OCTOPUS CARPACCIO 29.-
«gremolata» with pearly barley, crispy feta,
avocado with coconut milk
- SMOKED TROUT FROM THE VAUD RIVIERA  *T. Puccio* 30.-
crushed potatoes, tangy chervil yogurt, iodised pearls

VEGETARIANS

- ZERBINATI WATERMELON GAZPACHO   22.-
arbequina sorbet flavoured with Larusée pastis, agastache
- «PLEINE DE NAPLES» SQUASH PANNA COTTA *T. Puccio* 26.-
apricots, girolles, wild thyme sauce
- HEIRLOOM TOMATOES FROM THE REGION 28.-
edible loam, verbena-flavoured sheep's milk ice cream from
the Moléson region, caramelized pine nuts
- MIXED SALAD WITH SUCRINE HEART   23.-
mesclun of seeds, sprouts, leaves, hazelnut oil dressing
- FRESH EGGPLANT RAVIOLES 42.-
cherry tomatoes, zaatar, basil pistou, crumble with old Sbrinz
- SUMMER PLATE OF VEGETABLES  38.-
baba ganoush, sweet and sour sea buckthorn sauce, rosemary oil

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FISH

WILD POLLACK	56.-
rye quinoa, broccolini, crayfish croustis, lovage	
SALMON FROM THE CANTON OF GRAUBÜNDEN  <i>T. Ponce</i>	54.-
artichokes variation, macadamia nuts, aioli emulsion	
LOË PERCH	54.-
gnocchi with arugula, caviar and fennel kimchi, Maiserette butter from Jean-Paul Forestier	

MEATS

FILLET OF BEEF FROM THE SUTER'S BUTCHERY	64.-
marrow crust with parsley, shallots, Paimpol mousseline, blackberry juice	
CÔTE DE COCHON FROM VALENTIN CHAPPUIS	53.-
«Ribelmâis» cannelés with black garlic from Mister Eddy, caponata with rice vinegar, devil sauce	
LAMB FROM THE «DENTS DU MIDI»  <i>T. Ponce</i>	58.-
chicoiade, creamy kefta, zucchini spaghetti with watermelon caramel, tandoori spices juice	
SUPREME POULTRY FROM THE THREE LAKES REGION	46.-
satay glazed, coconut milk arancini, braised romaine lettuce, Bengalee curry creamy sauce	

Origin:

Switzerland: beef, pork, lamb, poultry, salmon, sweetbreads, egg

France: duck, black pudding

Italy: octopus Great Britain: pollack Norway: crayfish

Prices include VAT & service.

 Gluten free | Don't hesitate to ask for lactose free options.

For any food allergy, intolerance or vegan options, please contact our service staff.

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CHEESES

cheese trolley from our regions, fruit pastes 25.-

DESSERTS

PEACH 19.-
diplomat and peach heart with verbena, fine apricot jelly, apricot sorbet

STRAWBERRY  19.-
strawberries duo with spicy black grenache,
marmalade and iced milk with lemongrass

RASPBERRY   19.-
pavlova style, balsamic vegetable cream, raspberry granita

MILLEFEUILLE 19.-
chocolate mousse, caramelized puff pastry with salt flower,
Madagascar vanilla ice cream

CREPE TO SHARE *T. Ponce* 42.-
iced nougat soufflé, red berries with lemon balm syrup,
flambe gin (for 2 people)

Price including VAT & service.



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MENU

3-COURSES

90.-

ZERBINATI WATERMELON GAZPACHO

arbequina sorbet flavoured with Larusée pastis, Agastache

SALMON FROM THE CANTON OF GRAUBÜNDEN

artichokes variation, macadamia nuts, aioli emulsion

STRAWBERRY

strawberries duo with spicy black grenache,
marmalade and iced milk with lemongrass

4-COURSES

120.-

«PLEINE DE NAPLES» SQUASH PANNA COTTA

apricots, girolles, wild thyme sauce

WILD POLLACK

rye quinoa, broccolini, crayfish cromesquis, lovage

FILLET OF BEEF FROM THE SUTER'S BUTCHERY

marrow crust with parsley, shallots,
Paimpol mousseline, blackberry juice

FABRICE NEYROUD'S «WHIRLWIND» GRANITA

savory, wild berries of the summits

MILLEFEUILLE

chocolate mousse, caramelized puff pastry with salt flower,
Madagascar vanilla ice cream