

# Le Patio

Our Executive Chef Thomas Perez devotes substantial effort and time to cultivating long-term partnerships with some of the top local producers.

*«This cuisine is the result of a team, a passion, a terroir, and, most importantly, a healthy relationship with our suppliers and winemakers. We simply want to share the best of what we have with you.»*

*T. Perez*

Our menu is in constant evolution to include high-quality seasonal ingredients all year round.

A vegan menu is available upon request.

Executive Chef: Mr. Thomas Perez


Pastry Chef: Mr. Arnaud Selvetti

Head waitress: Mrs. Delphine Grossmann

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## FALL

### STARTERS

GALICIAN OCTOPUS 	30.-
carpaccio and tentacle lacquered with ponzu, pointed cabbage kimchi, avocado with coconut milk	
FOIE GRAS FROM THE PÉRIGORD REGION	38.-
dried fruit beggars, quince declination, black pudding crisp, tamarind lollipop, Swiss saffron brioche «cuchaule»	
HARE PITHIVIERS <i>T. Ponce</i>	42.-
grape tataki, chasselas veil, royal juice	
SMOKED TROUT FROM THE VAUD RIVIERA	30.-
crispy cigarette, chervil yogurt, iodised pearls	
DEER GRAVLAX	30.-
thin walnut pie, green apple remoulade, blueberry pickles	

### VEGETARIANS

FENNEL VADOUVAN VELOUTÉ  <i>T. Ponce</i>	23.-
saffron cream, wakamé seaweed chutney	
MIXED SALAD 	23.-
candied beets with raspberry vinegar, black bread, lovage vinaigrette	
ORGANIC EGG FROM THE BROCHUD FARM	28.-
panko, creamy cauliflower, sorghum tabbouleh with pear, watercress green curry	
RISOTTO WITH PORCINI MUSHROOMS	44.-
Parmesan cheese emulsion, black garlic, parsley pesto, macadamia nuts	
SPIRALIZED DAÏKON AND GRANNY SMITH 	38.-
fresh sheep cheese from the Moléson, trumpets of death, herbs mousseline	

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## FISH

SALMON FROM THE CANTON OF GRAUBÜNDEN vichyssoise of potatoes, caramelized leeks cake, black lemon genevoise	54.-
SAINT-BRIEUC SCALLOPS <i>T. Ponce</i> risotto carnaroli with Jerusalem artichoke, crispy pancake, verjuice by Maurice Neyroud	62.-
COD FROM NORWAY viennese quinoa, snacked lettuce, Arnard bacon PDO, spicy mussel cream, sailor sauce	56.-

## MEATS

FILLET OF BEEF FROM THE SUTER'S BUTCHERY marrow crust, salsify declination, potato mousseline, full-bodied juice	62.-
POACHED WOODPIGEON WITH ALMOND MILK <i>T. Ponce</i> avocado with couscous spices, fermented shallots, fluted «Ribelmaïs»	48.-
WILD DEER FROM THE BAVIÈRE REGION heliantis, botzi pear, red cabbage, puffed chestnut gnocchi, hibiscus pepper sauce	62.-
«VOL AU VENT DE SOT L'Y LAISSE» crayfish, chard fricassée, tarragon chick sauce, Merlot reduction	48.-

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## CHEESES

cheese trolley from our regions, fruit pastes 25.-

## SWEETS

APPLE   19.-  
caramel heart, ice milk with amber beer

MILLEFEUILLE 19.-  
praline cream with mango and passion fruit, cocoa granita

RICE PUDDING  19.-  
crunchy rice milk with orange blossom, refreshed with tonka bean

PUMPKIN SOUFFLÉ (15 min. waiting time) 19.-  
ice cream with arabica coffee, caramel from Kahlúa

FIG   19.-  
bavarian figs with old balsamic, spicy syrah sorbet

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## MENU 3-DISHES 90.-

FENNEL VADOUVAN VELOUTÉ   
saffron cream, wakamé seaweed chutney

SALMON FROM THE CANTON OF GRAUBÜNDEN  
vichyssoise of potatoes, caramelized leeks cake,  
black lemon genevoise

FIG    
bavarian figs with old balsamic,  
spicy Syrah sorbet

## WILD GAME MENU 150.-

APPETIZERS  
mallard ravioles, sbrinz cream, combawa by Niels Rodin

DEER GRAVLAX  
fine nut pie, green apple remoulade,  
blueberry pickles

POACHED PALOMB WITH ALMOND MILK  
avocado with couscous spices, fluted «Ribelmâis»

HARE PITHIVIERS  
grape tataki, chasselas veil, royal juice

WILD DEER FROM BAVARIA  
heliantis, botzi pear, red cabbage,  
pepper sauce with hibiscus

MEAD GRANITE  
tonic water foam, heather

PUMPKIN SOUFFLÉ  
arabica coffee ice cream, Kahlúa caramel

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## Origin:

Switzerland: salmon, trout, beef, poultry, egg

France: duck, pudding, hare, palombe, scallops

Germany: roe deer, deer

Norway: crayfish, cod

Spain: octopus

 Gluten-free  Lactose-free | Prices include VAT & service.

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