

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.

Executive Chef: Mr. Thomas Perez

Pastry Chef: Mr. Arnaud Selveti

LePatio

WINTER

STARTERS

- MIXED SALAD   23.-
Candied beets with raspberry vinegar, black bread,
lovage vinaigrette
- WILD SEA BASS CEVICHE   32.-
kiwi tartare and green apples, tiger lick,
lemon caviar by Niels Rodin
- FOIE GRAS PÂTÉ FROM THE PÉRIGORD REGION 36.-
calf sweetbread, trumpets of death, quince with lime variation
- TOM KHA KAI SOUP  26.-
boutefas PDO, candied leeks with melanosporum truffle

MAIN COURSES

- BLEUCHÂTEL RAVIOLIS 46.-
conference pears, black garlic, macadamia nuts
- SAINT-BRIEUC SCALLOPS 58.-
parsnip with tonka bean, crispy pancake, white butter with yuzu
- FILLET OF BEEF FROM THE SUTER'S BUTCHERY 62.-
salsify declination, persimmon ketchup, potato mousseline
- ROASTED CAULIFLOWER WITH TANDOORI SPICES    38.-
oyster mushroom hummus, watercress pesto, ginger infusion

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SWEETS

VANILLA MILLEFEUILLE salted butter caramel, roasted peanuts	19.-
CHESTNUTS MONT-BLANC  blackcurrant confit, chocolate ice cream	19.-
LIMONCELLO BABA whipped cream with mascarpone, citrus honey	16.-
PANNA COTTA WITH ALMOND MILK    pineapple minestrone, banana sorbet with white truffle	16.-

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SEASONAL MENU

140.-

WILD SEA BASS CEVICHE

kiwi tartare and green apples, tiger lick,
lemon caviar by Niels Rodin

FOIE GRAS PÂTÉ FROM THE PÉRIGORD REGION

calf sweetbread, trumpets of death,
quince with lime variation

SAINT-BRIEUC SCALLOPS

risotto with truffle melanosporum, coconut emulsion

FILLET OF BEEF FROM THE SUTER'S BUTCHERY

salsify declination, persimmon ketchup,
potato mousseline

HYDROMEL GRANITA

«mostarda» foam

VANILLA MILLEFEUILLE

salted butter caramel, roasted peanuts

VEGAN MENU

75.-

MIXED SALAD

candied beets with raspberry vinegar, black bread,
lovage vinaigrette

ROASTED CAULIFLOWER WITH TANDOORI SPICES

oyster mushroom hummus, watercress pesto,
ginger infusion

PANNA COTTA WITH ALMOND MILK

pineapple minestrone, banana sorbet with white truffle

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Origins:

Switzerland: beef, pork, calf sweetbread, cold cuts

France: sea bass, scallops, duck

 Gluten Free  Lactose Free  Vegan | Price including VAT & service.

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