

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 Selvetti

Maître d'hôtel: Mr. Romain Estrabols



LePatio

FALL

STARTERS

FLAT-LEAF PARSLEY VICHYSOISE 	23.-
tangy blackberries, black rice from the Camargue region	
FOIE GRAS FROM THE PÉRIGORD REGION	40.-
lime-infused quince variation, chocolate and tamarind lollipop, saffron brioche «cuchaule» from the Jorat region	
SALMON FROM THE CANTON OF GRAUBÜNDEN	32.-
green apple broth, crisp anise biscuit	
WILD DUCK GALANTINE	36.-
celery rémoulade with Benichon mustard, fragrant kaffir lime broth by Niels Rodin	
CEREAL CRUMBS LOBSTER	42.-
gribiche sauce, iodised pearls	

MAIN COURSES

FILET OF BEEF FROM THE SUTER'S BUTCHERY	64.-
variation of salsify and shallots, potato mousseline, aronia berry juice	
POACHED WOOD PIGEON WITH MILK FROM THE ARNAD REGION	48.-
ribelma's polenta, chop suey	
RED MULLET FROM THE NOIRMOUTIER ISLAND 	58.-
squid and fennel fricassee, «rouille» spiced hummus, velvet crab juice	
BAVARIAN BARBECUED ROE DEER	62.-
raspberry harissa, red cabbage, Botzi pear, hazelnut waffle	
SUGARLOAF LETTUCE   	38.-
borlotti bean with mushroom praline, citrus «sauce vierge»	

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CHEESE

PDO «TETE DE MOINE» rose hip and beetroot jam	18.-
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SWEETS

PEAR diplomat cream, gingerbread crumble, Williamine sorbet	20.-
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MILLEFEUILLE dark chocolate mousse, smoked vanilla ice cream	20.-
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BISCUIT ROULADE praline whipped ganache, double cream from Gruyère, caramelized apples	20.-
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RAISINÉ    Brittany shortbread, plant-based panna cotta, tahini foam	20.-
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CREPE TO SHARE (MINIMUM 2 PEOPLE) flamed with Grand Marnier, sheep's milk ice cream	46.-
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WILD GAME MENU 160.-

WILD DUCK GALANTINE

celery remoulade with Benichon mustard, fragrant kaffir lime
broth by Niels Rodin

POACHED WOOD PIGEON WITH MILK FROM THE ARNAD REGION

Ribelmaïs polenta, chop suey

BAVARIAN BARBECUED ROE DEER

raspberry harissa, red cabbage, Botzi pear, hazelnut waffle

«RAW BOSKOOOP» GRANITA

green pepper caramel

ROYAL HARE PITHIVIERS

crunchy lettuce with verjuice by Maurice Neyroud

CEP FROM BORDEAUX

chestnut bavarian cream, blackcurrant heart,
cep ice cream

VEGAN MENU 80.-

FLAT-LEAF PARSLEY VICHYSOISE

tangy blackberries, black rice from the Camargue region

SUGARLOAF LETTUCE

borlotti bean with mushroom praline, citrus «sauce vierge»

«RAISINÉ»

Brittany shortbread, plant-based panna cotta, tahini foam

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Origins:

Switzerland: beef, salmon

France: duck, wood pigeon

Germany: roe deer

FAO41: squid

FAO21: lobster

FAO27: red mullet, velvet crab

Our tea and coffee are sustainably sourced.

 Gluten Free  Lactose Free  Vegan

Price including VAT & service.

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