

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

CLASSICS

MAIN COURSES

LAMB'S LETTUCE SALAD	23.-
candied beetroot with pomegranate molasses, sbrinz crumble, lovage sauce	
CHICKE CLUB SANDWICH	34.-
green salad, fries from the canton of Vaud	
BEEF BURGER FROM SAINT-LÉGIER	42.-
aged cheddar, caramelized onions, fries from the canton of Vaud	
FRESH GARGANELLI PASTA	36.-
creamy squash sauce, burratina, pistachio pesto	


SWEETS

BLACK FOREST CAKE	16.-
cherries and kirsch	
VEGAN MERINGUE   	16.-
blackcurrant sorbet, red fruit compote	

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FALL

STARTERS

ITALIAN PARSLEY VICHYSOISE SOUP 	23.-
tangy blackberries, black Camargue rice	
WILD DUCK GALANTINE	36.-
celery remoulade with Bénichon mustard, kaffir lime clear soup by Niels Rodin	
LOBSTER WITH CEREAL CRUST	42.-
gribiche sauce, iodised pearls	

MAIN COURSES

FILET OF BEEF FROM THE COUNTRY	64.-
salsify and shallots variation, potato mousseline, sour Aronia berries juice	
SUGARLOAF LETTUCE   	38.-
white kidney beans with mushrooms, citrus «sauce vierge»	
RED MULLET FROM THE NOIRMOUTIER ISLAND	58.-
squid and fennel fricassee, «rouille» spiced hummus, velvet crab juice	

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CHEESE

PDO TETE DE MOINE 18.-
rose hip and beetroot preserves

SWEETS

PEAR 20.-
diplomat cream, gingerbread crumble, Williamine sorbet

MILLEFEUILLE 20.-
dark chocolate mousse slice, smoked vanilla ice cream

RAISINÉ    20.-
Brittany shortbread, vegetable-based cream panna cotta,
sesame seeds paste foam

WILD GAME MENU

125.-

WILD DUCK GALANTINE
celery remoulade with Bénichon mustard, kaffir lime clear soup
by Niels Rodin

BAVARIAN ROE DEER
raspberry harissa, red cabbage, Botzi pear

RAW BOSKOOP «APPLE CIDER» GRANITA
green pepper caramel

HARE «À LA ROYALE» PITHIVIERS
crunchy lettuce with unripe grapes «verjuice»
by Maurice Neyroud

BORDEAUX CEPS
chestnut bavarian with blackcurrant marmalade,
cep mushroom ice cream

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Origins:

Switzerland: beef, chicken

France: duck, hare

Germany: roe deer

Southwest Atlantic: squid

Northwest Atlantic: lobster

Northeast Atlantic: 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.