

Le Trianon

STARTERS

BLACK ANGUS BEEF DUO

Granny Smith and celery, lemongrass infusion

CHF 48.-

CODDLED EGG

Kadaïf, white asparagus and morels, vacherin from Fribourg

CHF 36.-

CRISPY CRAB

White cabbage, avocado with coconut milk, Oscietre caviar

CHF 82.-

LANGOUSTINE RAVIOLI

Creamy foie gras sauce with verjuice veil

CHF 50.-



PLATS

STEAMED TURBOT WITH ANISE

Saltwort, gnocchi with smoked cheek, sea urchin butter

CHF 76.-

GRILLED LEAN FISH FILLET

Stuffed zucchini flower with crayfish, clear bouillabaisse

CHF 66.-

VEAL FILLET

Lettuce wrap, potato mousseline, Périgéoux sauce

CHF 78.-

BARBARY DUCK

Variation of green peas, thigh pastilla with mint

CHF 64.-



CHEESE SELECTION

CHF 25.-



DESSERTS

«LE CITRON»

Meringue shell, supreme and candied zest with basil

CHF 22.-

«LE BLANC MANGER»

Strawberries with hibiscus and Syrah sorbet

CHF 22.-

«LE CHOCOLAT»

Puff pastry with banana iced milk and tonka beans

CHF 22.-

«L'ARLETTE»

Vanilla poached rhubarb, tarragon iced milk

CHF 22.-

All prices in Swiss Francs incl. VAT and service.

Le Trianon

TASTING MENU

Without cheese CHF 180.-

With cheese CHF 190.-

CRISPY CRAB

White cabbage, avocado with coconut milk, Oscietre caviar

MOREL GRATIN WITH SAVAGNIN GRAPE

Dandelions with wild garlic

MEAGRE FROM CORSICA

Stuffed zucchini flower with crayfish, clear bouillabaisse

FRESH BERGAMOT

Olive oil

VEAL FILLET

Lettuce wrap, potato mousseline, Périgieux sauce

CHEESE SELECTION

«LE BLANC MANGER»

Strawberries with hibiscus and Syrah sorbet

Thomas Perez, Chief Executive

Pierre Simonin, Le Trianon Chief



An artistic work by Swiss painter Jérôme Rudin

«Art and Gastronomy, beauty is in the eye of the beholder.
Gastronomy aims to create original and aesthetic works, which makes it
undeniably an artistic process.»

J. Rudin