

# *Le Trianon*

## **MENU**

Without cheese CHF 120.-

With cheese CHF 135.-

### **TOMATO TART**

*Scallion vinaigrette with thai basil*

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### **LEAN FISH FILLET**

*Stuffed zucchini flower with crayfish, clear bouillabaisse*

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### **CHEESE SELECTION**

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### **«L'ARLETTE»**

*Vanilla poached rhubarb, tarragon iced milk*



## **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.»

All prices in Swiss Francs incl. VAT and service.



# *Le Trianon*

## MENU

Without cheese CHF 170.-

With cheese CHF 185.-

### **PISSALADIÈRE**

*Mediterranean anchovy, fennel sorbet*



### **LOBSTER KADAÏF**

*Curry mayonnaise, Andalusian gazpacho*



### **TURBOT QUENELLE WITH CAVIAR**

*White butter with chives*



### **BITTER FRESHNESS**

*Verbena water*



### **VEAL FILLET**

*Lettuce wrap, potato mousseline, Périgieux sauce*



### **CHEESE SELECTION**



### **«LE BLANC MANGER»**

*Strawberries with hibiscus and Syrah ice cream*

Thomas Perez, Chief Executive