

Le Patio



THE LEADING HOTELS
OF THE WORLD®



Gault & Millau





SWISS DELUXE HOTELS

LePatio

STARTERS

MIXED SALAD   	Edamame, pink radishes, carrot pickles, mixed seeds mesclun, lovage vinaigrette	18.-
SEA BREAM CARPACCIO  	«Sauce vierge» with pomegranate, coconut milk, tiger's lick	28.-
FOIE GRAS TERRINE	Apricot Chutney, Warm Brioche	34.-
TOMATO GAZPACHO	Feta mousse, Kalamata olives	19.-
VITELLO TONNATO	Capers, pickled red onions, rocket pesto	30.-
BEEF TARTARE (16Og)	Toast, french fries, and green salad	38.-

MAIN COURSES

PERCH FROM THE LAKE	Green salad, matchstick fries, tartar sauce	48.-
«SAINT-PIERRE»	Coco bean with pistou, fishbone juice with candied lemon	44.-
BEEF FILLET	Grilled zucchini, crispy polenta, blackberry meat juice	62.-
LAMB QUASI	Soft kefta, assorted eggplants, baby new potatoes	46.-
SPAGHETTI ALLA CHITARRA	Stracciatella with basil, tomatoes	30.-
VEGETABLE AIOLI  	Chickpea hummus, spinach salad, saffron from the Jorat region	32.-

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HINATA

Our Japanese inspirations

MISO SOUP 

Seaweed, shiitake mushrooms

12.-

CHICKEN KARAAGE

Spicy mayonnaise

26.-

PANKO SHRIMP 

Green papayas, peanuts

28.-

BLACK COD MARINATED IN MISO SAUCE

Fried rice with vegetables and yuzu butter

52.-

POULTRY TERIYAKI 

Vegetable chop suey, Enoki mushrooms

42.-

CHEESE




ORGANIC ALPINE REBIBE – «LE SAPALET» 

Black cherry jam

18.-

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DESSERTS

FLOATING ISLAND  	English custard with tonka bean	16.-
PAVLOVA	Strawberry and basil sorbet	16.-
MOLTEN CHOCOLATE CAKE	Sicilian pistachio ice cream	16.-
MILLEFEUILLE 	Bourbon vanilla	16.
FRUIT SALAD	Lemon sorbet, hibiscus syrup	16.-

Our teas and coffees are sustainably produced.

 Gluten free  Lactose free  Vegan

Prices include VAT & service.

If you have any food allergies or intolerances, please contact our service staff.