

Le Trianon

MENU

Without cheese CHF 120.-

With cheese CHF 135.-

MUSHROOM TART

Poultry juice, roasted hazelnuts

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RED MULLET

Jewish-style artichoke, belotta chorizo, "Tarbais" butter

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CHEESE SELECTION

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MANGO STICKY RICE

Coconut milk rice, bourbon vanilla



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

All prices in Swiss Francs incl. VAT and service.



Le Trianon

MENU

Without cheese CHF 180.-

With cheese CHF 195.-

SCALLOPS

Cauliflower, Sologne caviar



LANGOUSTINE RAVIOLI

Foie gras emulsion, verjuice



WILD PIGEON

Watercress, wild blackberries



YUZU REFRESHER

Meadow cumin infusion



VEAL FILLET

Chanterelle fricassee, truffled potato mousseline



CHEESE SELECTION



FIG TART

Iced milk with anise and cardamom

Thomas Perez, Executive Chef