



# *Le Trianon*

## **MENU**

Without cheese CHF 120.-

With cheese CHF 135.-

### **MUSHROOM TART**

*Vacherin Mont d'Or, wild celery*



### **APPENZEL DUCK BREAST**

*Medjoul pastilla, kumquat condiment, Ribelmais polenta with buttermilk*



### **CHEESE SELECTION**



### **100% CHOCOLATE**

*Salted butter shortbread, "Altapaz" sorbet*

All our prices are in Swiss Francs, VAT and service included.



# *Le Trianon*

## MENU

Without cheese CHF 180.-

With cheese CHF 195.-

### **NORMANDY SCALLOPS**

*Mandarin and tagetes leaves, Sologne caviar*

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### **KADAIF-WRAPPED LOBSTER**

*Light coral Béarnaise, red curry*

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### **NOIRMOUTIER LINE-CAUGHT MEAGRE**

*Tuberous nasturtium, clear bouillabaisse*

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### **"RAW BOSKOOP" REFRESHER**

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### **LOCAL VEAL TENDERLOIN**

*Amourette sauce, potato mousseline with Melanosporum truffle*

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### **CHEESE SELECTION**

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### **THE PEAR**

*Gavotte biscuit, Jorat saffron ice cream*

Thomas Perez, Executive Chef

