



Le Trianon

MENU

CHF 120.-

MUSHROOM TART

Vacherin Mont d'Or, wild garlic

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LOCAL VEAL TENDERLOIN

French-style peas, Ribelmals polenta with buttermilk, rich jus

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CHEESE SELECTION

+CHF 25.-

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100% CHOCOLATE

Salted butter shortbread, « Altapaz » sorbet

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



Le Trianon

MENU

CHF 180.-

CRAB IN JELLY

Yellow carrot, lovage



BLACK MOREL - GAMBERO ROSSO

Translucent bisque, salt-cured capers



ROUGET BARBET « PETIT BATEAU »

Jewish-style artichoke, Nantes butter with Chardonnay vinegar



REFRESHING BREAK

Bergamot sandwich, blood orange mocktail, and marigold



LAMB FROM THE VAL D'ILLIEZ

Capuchin beard, juice with Mazavaroo spices



CHEESE SELECTION

+CHF 25.-



THE BLANC-MANGER

First strawberries, basil sorbet

Thomas Perez, Executive Chef

