



STARTERS

TOURTEAU IN ASPIC <i>Yellow carrot, lovage</i>	54.-
TOMATO TART <i>Bärner Küssli, basil sorbet</i>	46.-
ZUCCHINI FLOWER FROM BREMBLENS <i>Lake Geneva whitefish, sorrel vinaigrette</i>	48.-

MAIN COURSES

CORSICAN MEAGRE <i>Clear bouillabaisse, Jewish-style artichoke, risoni with sea fennel</i>	66.-
VAL-D'ILLIEZ LAMB <i>Crispy chicory, red polenta from Ticino with buttermilk, Mazavarou spiced jus</i>	72.-
LOCAL VEAL TENDERLOIN <i>French-style peas, mashed potatoes with melanosporum truffle</i>	78.-

DESSERTS

100% CHOCOLATE <i>Fleur de sel shortbread, "Altapaz" sorbet</i>	25.-
LE BLANC MANGER <i>Valais apricot, thyme and lavender sorbet</i>	25.-
FROZEN COCONUT <i>"Andaliman" false pepper</i>	25.-

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

Le Trianon

MENU

CHF 190.-

Served only for the entire table

TOMATO TART

Bärner Küssli, basil sorbet



LOBSTER IN KADAÏF

Wild fennel, Val-de-Ruz pastis



« PAPILLON » RED MULLET

Zucchini flower fritter with sobrasada, clear bouillabaisse with Jorat saffron



PREFRESHING BREAK

Bergamot lemon and cherry



JURA BISON

Stewed chanterelles with voile wine, “Savora” condiment



CHEESE SELECTION

+CHF 25.-



FROZEN COCONUT

« Andaliman » false pepper

Thomas Perez, Executive Chef