



# Le Trianon

## MENU

CHF 125.-

**SCALLOPS FROM DIEPPE**

*Bouchot mussel, chilled marinière sauce with Chasselas, Sologne caviar*



**APPENZELL DUCKLING**

*Kumquat, date pastilla, crisp chicory, Ribelmals polenta*



**CHEESE TROLLEY**  
+ CHF 25.-



**RASPBERRY PAVLOVA**

*Lychee, cardamom iced milk*

Thomas Perez, Executive Chef



# Le Trianon

## MENU

CHF 190.-

### SCALLOPS FROM DIEPPE

*Bouchot mussel, chilled marinière sauce with Chasselas, Sologne caviar*



### MEDITERRANEAN BABY SQUID

*Sbrinz, sobrasada, tapenade with capers*



### SAINT-JEAN-DE-LUZ SEA BREAM

*Hollandaise sauce, black truffle (Tuber melanosporum)*



### REFRESHING BREAK “BOTZI D’AMOUR”

*Half-and-half Williamine*



### APPENZELL DUCKLING

*Kumquat, date pastilla, crisp chicory, Ribelmals polenta*



### CHEESE TROLLEY

+ CHF 25.-



### FROZEN COCONUT

*« Andaliman » false pepper*

Thomas Perez, Executive Chef