

À la carte

Green and white **Asparagus** cooked naturally with **Caviar**,
vinaigrette scented with Gentian from Crêt-du-Puy /// 90.-

Barrières **Egg** surprise with **Morels** from the Sarine, spiced emulsion with green pepper /// 80.-

Spring Gnocchetti with **Peas** from the Seeland, vegetable broth with **Asian** flavours /// 78.-

Slow-cooked **Char** from Soubey, velouté infused with **Lovage** /// 78.-

Nage of **Cockles** and **Razor Clams** in parsley, marinère with **Champagne** /// 78.-

Medallions of **Blue Lobster** served nacré, **Coraline** sauce infused with tarragon /// 90.-

Noble cut of **Veal** from the Romandie region, amber jus with **Morels** from the Sarine:

Sweetbread, crispy /// 85.-

Fillet, served grilled /// 85.-

Veal chop, to share (for 2 people minimum) /// 85.- pp

Roasted Saddle of **Lamb** from Sisteron, viennese crust with **Alliums** /// 85.-

Selection of fresh and aged **Cheeses** from the **Jura massif** /// 35.-

The **Cramiat** of the Franches Montagnes, from **Flower to Root** /// 30.-

Assortment of **Ice Creams** and **Sorbets** /// 30.-

Soufflé Tart with **Rhubarb** from the Vully, ice cream with **Noble Rot** grapes /// 30.-

Crunchy grand cru **Chocolate** and **Griottines** from Fougerolles, black cherry sorbet /// 30.-