

À la carte

Vinzel green **Beans** and Noirmont spruce buds, smoked **Fera roe** vinaigrette /// 75.-

Blue **Lobster** served cold with summer vegetables, shell extraction **Ginger**-infused /// 90.-

AOP Mont-Saint-Michel **Mussels** opened with Chasselas wine, barigoule-style broth with purple **Artichokes** /// 78.-

Barrières **Eggs** prepared 'en surprise' **Dubarry** style, elderflower-infused velouté from the Franches-Montagnes /// 78.-

Chanterelle cappelletti and crispy sweetbreads, **Meadowsweet**-scented emulsion /// 78.-

Soubey **Char** poached with wild thyme, tangy stock with multicoloured Seeland **Tomatoes** /// 78.-

Roasted meunière style line-caught **Turbot** fillet, fish-bone reduction with **Caper** flowers /// 85.-

Roasted Bresse **Pigeon** breast with caraway, carcass jus with young **Carrots** /// 80.-

Oven-roasted Bresse **Poultry**, **Chanterelle** cream with Vin Jaune and mashed potatoes /// 82.-

Prime **Wagyu** beef served rare, barbecue-cooked **Ratatouille** jus /// 95.-

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

Montagne de Saules **Strawberries** and Les Reussilles low-fat fresh curd, **Basil** sorbet /// 30.-

Frozen Vacherin with Valais **Apricots**, **Verbena** sorbet /// 30.-

Red and black **Berries** tart, Madagascar **Vanilla** ice cream /// 35.-