

À la carte

Wood Pigeon breast fillet and **Foie Gras**, glazed with Beûitchin apple,
warm brioche with Reussilles butter /// 75.-

Le Noirmont "en surprise" **Egg** with **Porcini Mushrooms**, caramelised grey shallot emulsion /// 80.-

Seeland **Carrot** soufflé, vegetable essence with Crêt-du-Puy **Gentian** /// 78.-

Glazed **Kohlrabi** millefeuille, fermented cabbage reduction with **Saucisse d'Ajoie PGI** /// 78.-

Normandy **Scallops**, served pearly, a variation of tangy **Butternut Squash** with verjuice /// 80.-

Swiss lake **Pike-Perch**, gently steamed, Mathias Progin's **Crayfish**, scented with tarragon /// 80.-

Blue **Lobster**, roasted in its shell, purple artichokes and lobster **Coral** with Cognac /// 95.-

Oven-roasted Bresse **Chicken**, amber jus with Alba **White Truffle** and pomme purée /// 120.-

Grilled **Venison** fillet with confit beetroot, Grand Veneur sauce with preserved **Blackcurrants** /// 85.-

Selection of fresh and matured **Cheeses** from the **Jura Mountains** /// 35.-

Crisp pastry with local **Quince** and **Gingerbread** ice cream /// 30.-

A variation of roasted **Hazelnuts** from Cottens, **Bergamot** sorbet /// 30.-

Selection of Ice Creams and Sorbets /// 30.-

Tasting of three Felchlin Grand Cru **Chocolates** /// 35.-