

Tasting Menu

Normandy **Scallops**, served pearly,
a variation of tangy **Butternut Squash** with verjuice

Le Noirmont “en surprise” **Egg** with **Porcini Mushrooms**,
caramelised grey shallot emulsion

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

Glazed **Kohlrabi** millefeuille,
fermented cabbage reduction with **Saucisse d'Ajoie PGI**

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

Grilled **Venison** fillet with confit beetroot,
Grand Veneur sauce with preserved **Blackcurrants**

Selection of fresh and matured **Cheeses** from the **Jura Mountains**

Crisp pastry with local **Quince** and **Gingerbread** ice cream

A variation of roasted **Hazelnuts** from Cottens,
Bergamot sorbet

Full menu /// 310.-

Menu excluding the **Carrot** and **Kohlrabi** courses /// 260.-

*For the smooth running of the service, menu required for parties of 6 guests or more.
We are attentive to your food allergies, please inform us when ordering.*