

SOMMET TASTING MENU

Amuse-Bouche	
Swiss mountain salmon cevice with preserved vegetables & yuzu emulsion	46
Pot au feu of langoustine summer vegetables with fermented chilli sauce	52
Ravioli filled with Gstaad mountain cheese served with Osietra Imperial caviar & lime sauce	78
Cassolette of roasted veal sweetbreads & sot-l'y-laisse with a potato mousse & Périgord truffles	64
Stewed pigeon breast in sourdough bread crust served with fermented young leeks & mustard seeds	82
Blackberry / Choba Choba chocolate / cucumber yogurt ice cream	

4 courses 140 | 5 courses 160 | 6 courses 180

VEGETARIAN SOMMET TASTING MENU

Amuse-Bouche	
Beetroot cevice with preserved young vegetables & yuzu emulsion	32
Cassolette of young grilled vegetables in an elderflower stock	38
Grilled tofu with green grilled asparagus in a glaze of fermented «Alpina honey» with a poached egg & Alpine herbs	38
Carnaroli risotto with summer truffle and 24-month aged parmesan	56
Cassolette of green beans, edamame, morels and marinated frisée	78
Blackberry / Choba Choba chocolate / cucumber yogurt ice cream	

4 courses 140 | 5 courses 160 | 6 courses 180

APPETIZERS

Carpaccio of langoustine with Imperial caviar	78
Homemade duck foie gras with fig chutney	64
Simmental beef tartare	48
Warm cassolette of young grilled vegetables in an elderflower flavour	38
Negresco salad with sliced avocado, truffle, sliced almonds, romaine lettuce and a light truffle mayonnaise	48

ENTRE-PLATS

Homemade langoustine ravioli	78
Fried frog legs, sot-l'y-laisse with tomatoes and young spinach leaves	64
Gratinated snail soup	38
Carnaroli risotto with summer truffle and 24-month aged parmesan	56
Grilled green asparagus with fermented «Alpina Honey» glaze, grilled tofu, poached egg and Alpine-herb crumble	38

MEAT

Veal chop with grilled vegetables and potato mousseline	88
Glazed Tournedos Rossini with roasted duck foie gras and summer truffle	84
Rack of Sisteron lamb with ratatouille and roasted potatoes	86
Martin Göschel's beef fillet roll with tomato basil sauce	84

For 2 persons

Whole Bresse chicken with summer vegetables served in two courses	200
Châteaubriand served with a mix of vegetables and Pont-Neuf potatoes	220

FISH

Crustaceans bouillabaisse with rouille sauce	88
Fillet of Swiss salmon served with vegetables in cassolette	76
Fillet of Atlantic turbot in parmesan crust with warm asparagus and artichoke salad	84

For 2 persons

Sea bass salted or baked with grilled vegetables and roasted potatoes	200
Oven-cooked turbot served with fennel and potatoes	220

CAVIAR MENU

Schraenki Imperial from China with classic trimmings

10g 60 | 50g 290 | 100g 550

Royal Belgian Osietra Imperial "Golden Grey" with classic trimmings

10g 90 | 50g 400 | 100g 770 | 125g 890

Iranian Beluga with classic trimmings (only original containers)

50g 600 | 100g 980

Trimmings

Sour cream, blinis, baked potatoes, onions sautéed in white wine, egg white, egg yolk and lemon

VEGETARIAN

Pot au feu with summer vegetables and fermented chilli sauce 54

Cassolette of green beans, edamame, morels and marinated frisée 56