



CHEF'S TABLE MENU

JERUSALEM ARTICHOKE MOUSSE

Truffle, quail egg

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FOIE GRAS

Plum, Brioche, Cointreau

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LAKSA CAPPUCCINO

Scallops, Olives

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HOMEMADE RAVIOLI

Lamb, Polenta, Pecorino

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WILD HALIBUTT FILLET

Cauliflower, vanilla,
black lentils, Raz el Hanout sauce

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LEMON TARTELETTE

Swiss Merengue

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GUINEA FOWL BREAST FROM BRESSE

Savoy cabbage, pumpkin amaretto
mousse, fermented coconut yoghurt,
star anise sauce

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DOM 4545

Vermouth, cherry, merengue

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OLIVE OIL CAKE

Chocolate, alpine blossom

WEINBEGLEITUNG

BLANC DE NOIR

Gilbert Devayes - Leytron

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PETITE ARVINE

Gilbert Devayes - Leytron - 2020

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DÔLE BLANCHE "RIQUET"

Gilbert Devayes - Leytron - 2019

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HUMAGNE ROUGE

Gilbert Devayes - Leytron - 2019

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EAU-DE-VIE D'ABRICOT

Bernard et Isabelle Dupont - Saxon

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MALBEC

Gilbert Devayes - Leytron - 2019

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RÊVE D'AMOUR

Gilbert Devayes - Leytron - 2016