



## Sommelier's Table

### Menu

Marinated Duck  
Orange, pine nuts, Italian chicory

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Zander Tartare,  
Green celery, Granny Smith

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Mushrooms Cappuccino  
Truffle, egg yolk, morels

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Crayfish Ravioli  
Parsley, caviar, bisque

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Lemon Tart  
Thyme, meringue

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Rack of Deer  
Blackberries, boletus, carrots

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Pear Tree  
Gingerbread cream, winter spices,  
walnuts

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Lollipops  
"Valrhona" chocolate

### Wine pairing

Blanc de Blanc  
Jaques Germanier – Conthey

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Himbertscha  
Mario Chanton – Vipserterminen

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Gros-Rhin Ambassadeur Fumé  
Diego Mathier – Salgesch

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Gamaret  
Romain Papilloud – Vétroz

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Humagne Rouge  
Fabienne Cottagnoud - Vétroz

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Malvoisie  
Rython d'Or – Leytron – 2018