



VALENTINE'S DAY MENU

Wednesday, 14th February 2024

ROASTED RED BEETROOT TARTARE | V, PH |

Coriander Oil, Radish, Dark Chocolate
28.-



TOURNEDOS ROSSINI | L, G |

Foie gras, Potato, Truffle
65.-

OR

PUMPKIN AGNOLOTTI | L, G, N |

Chestnuts, Sage, Cinnamon, Star Anise, Chilli
30.-



ENCHANTED LOVE | L, G, N |

Raspberry, Feuilletine, Gianduja,
Blood Orange Sorbet
25.-



LAFNETSCHA -

RAOUL & SIMONE STUPF - NIOUC (VS)
13.-



BAROQ RÉSERVE

JEAN-RENÉ GERMANIER - VÉTROZ (VS)
23.-



GRAIN NOBLE -

MARIE-THÉRÈSE CHAPPAZ - FULLY (VS)
19.-



3-Course 110.- (excl. wines)

3-Course 165.- (incl. wines)

3-Course Vegetarian 75.- (excl. wines)

3-Course Vegetarian 125.- (incl. wines)

L | Lactose, G | Gluten, N | Nuts, V | Vegetarian, PH | Peak Health

All prices in Swiss Franc (CHF) include VAT charge