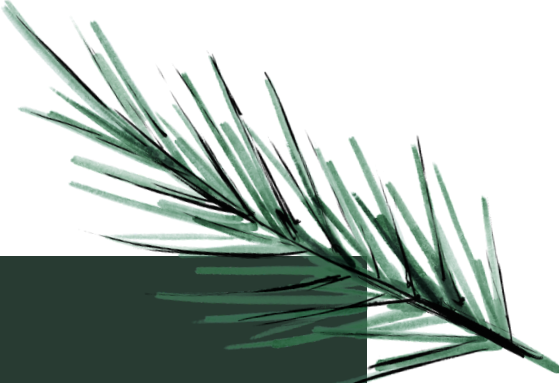




# Menu

**AUTUMN WINTER  
2023-2024**



# THE FORMULA OF YOUR CHOICE

**3 course menu**

Starter + main course + dessert  
CHF 75.- / person

**4 course menu**

2 starters + main course + dessert  
CHF 95.- / person



## STARTERS

- Perfect egg, Gamaret jus and wild mushrooms.
- Risotto of root vegetables, dried egg and Gruyère.
- Game pâté en croûte.
- Trout tartare, sour cream, green oil.
- Autumn beef carpaccio.
- Mushroom and onion tart.
- Beet carpaccio.



## MAIN

- Stuffed cabbage, onion compote and vegetable broth.
- Char, roasted celery, savory beurre blanc.
- Faux filet with shallots.
- Confit of beef with roasted squash.
- Pork chop of the pastures, stuffed onion.

Sides to share :

- Seasonal vegetables.
- Green salad.
- Small potatoes with rosemary.
- French fries.
- Rice.



## DESSERTS

- Lemon meringue pie.
- floating island.
- Red fruit panacotta.
- Fruits salad.
- Chocolate mousse with custard cream



## BEVERAGES

### SOFT PACKAGE AT CHF 15.- PER PERSON

- Mineral waters from the Le Brassus spring.
- Coffee roasted by Sonia in the Vallée de Joux et teas from the Lange family.
- Mignardises homemade by Aurélien.

### WINE PACKAGE AT CHF 30.- PER PERSON

- Red wine: Les Frères Dutruy, Expression du Terroir, 2021, Pinot Noir
- White wine: Les Frères Dutruy, Expression du Terroir, 2021, Chasselat
- Mineral waters from the Le Brassus spring.
- Coffee roasted by Sonia in the Vallée de Joux et teas from the Lange family.
- Mignardises homemade by Aurélien.