


















STARTERS




Mixed salad    <i>La Terrasse vinaigrette</i>	8.00
Thin tart with cherry tomatoes  <i>tomato caramel, burrata and basil</i>	15.00
Grisons salmon tartare <i>with passion fruit and ginger, lightly toasted homemade brioche</i>	16.00
Lightly seared tuna fillet  <i>with sesame sauce and tomato-cumin coulis</i>	18.00
Roasted langoustine  <i>served on a fennel cream with dill-infused oil</i>	19.00
Vitello tonnato   <i>veal noix with tuna sauce</i>	<i>as a starter</i> 21.00 <i>as a main course, with side dish</i> 42.00

MAIN COURSES

Pork fillet tagliata from Ponts-de-Martel   <i>with chimichurri sauce, garnish of your choice</i>	37.00
Slow-cooked lamb shoulder  <i>with fresh thyme, lemon and olives, garnish of your choice</i>	39.00
Hand-cut beef tartare  <i>with toast and fresh French fries</i>	37.00
Double Simmental beef entrecôte (for 2 people)  <i>béarnaise sauce, garnish of your choice</i>	<i>p.p</i> 48.00
Wild sea bream fillet  <i>with barigoule artichokes, garnish of your choice</i>	45.00
Wild catch of the moment <i>garnish of your choice</i>	<i>Based on availability</i>
Pan-fried perch fillets  <i>Chasselas sauce or brown butter, garnish of your choice</i>	42.00
Provence-style vegetable pressé    <i>fresh goat's cheese and a vinaigrette with pine nuts, olives and honey</i>	34.00

*All our dishes are served with a vegetable.
Choice of side: homemade fries, roasted new potatoes, gratin dauphinois or rice*

DESSERTS

Cheese trio, selected by La Maison du Fromage, Sterchi <i>homemade chutney</i>	14.00
Blueberry pavlova, with lemon sorbet*  	14.00
Breton shortbread with raspberries <i>vanilla cream and raspberry sorbet*</i>	15.00
Apricot baba with a coulis flavoured with Abricotine from Valais	15.00
Vanilla crème brûlée  <i>served with a scoop of vanilla ice cream*</i>	14.00
Gourmet coffee <i>four mignardises, choice of coffee</i>	16.00

CHILDREN'S PORTIONS - 1/2 PRICE, UP TO 12 YEARS

Pork fillet tagliata, lamb shoulder, Perch fillets

*Origins: Pork, beef, veal, lamb: Switzerland | Perch: farmed in France, filleted in Switzerland | Lake fish: Neuchâtel
Salmon: Switzerland | Tuna: Philippines | Langoustine: South Africa | Sea fish: Based on availability*