

# LA CARTE

Rhine Eel « in green »,  
Lightly smoked and glazed with citrus 59€

The creamy egg following the season  
« wild mushrooms and wood sorrel» 65€

Goose Foie gras of Alsace « like a snow »  
berawecka cream and tomme des montagnes cheese 50€

« L'insolite » the summerdeer from our hunts,  
« Oscière Prestige Maison Kaviari » caviar 185€

The féra from the Geneva Lake « pêche de l'ami Éric » 82€  
with meadow caraway

The perch from the fishing of the Rhine with frogs,  
snails and trout egg 85€

The arctic char of our mountains,  
« cooked in the bee wax », lukewarm honey vinaigrette and  
fir tree oil 79€

The summerroe, fermented black cherry,  
Kassknepfle like our grandmothers 90€

The veal chop in a casserole with juniper berries,  
Smoked missalas 95€