



le Jardin des Alpes

*Grégory Halgand*

## *ENTRÉES*

### *Scallops*

Onion milk jam, crispy petals

44.-

### *Frog Legs*

Garlic royal, herbs espuma, garlic powder

37.-

### *Goose foie gras*

Mulled wine glaze, clementine condiment

42.-

### *Dublin prawns*

Crispy, kiwi, Salicornia and timut infused lemon gel

39.-

*Our meat and seafood are from sustainable sources in France and Switzerland*



## *FROM THE SEA*

### *Sole*

Rice caramel, wasabi potatoes, baby beetroot

55.-

### *Arctic Char*

Tokyo turnip, ginger, acacia and shellfish raviole

45.-

### *Turbot*

Fennel, pears marinated in Tasmanian mountain pepper

52.-

### *Seabass*

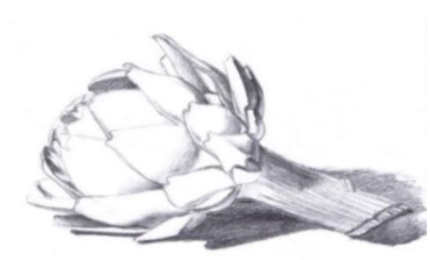
Kalamata olives, bottarga, squid ink potatoes

48.-

### *Seasonal vegetables*

17.-

*Our seafood is from sustainable sources in France and Switzerland*



## FROM THE LAND

### *Swiss beef*

Aged Rib Eye, horseradish, beetroot tagliatelle

68.-

### *Calf sweet bread*

Winter lettuce extraction, ponzu infused salsify

55.-

### *Lamb, from the Swiss alps*

Artichoke, chick peas and kumquat

51.-

### *Pigeon, from Mieral house of Bresse*

Roasted on the chest, tonka flavoured celery, blown potatoes

54.-

### *Seasonal vegetables*

17.-

*Our meat is from sustainable sources in Switzerland*



## *DESSERTS*

*Audrey Feutren*

23.-

### *Pear*

Chesnut sablé, pear, fennel sorbet, confit chesnuts

### *Victoria pineapple*

Roasted, Tasmania pepper, Victoria sorbet

### *Baba*

Bergamot condiment, vintage rum

### *Samana Chocolate Grand Cru*

Cazatte, coriander, Samana chocolate cream



## *CHEESES*

### *Cheese trolley*

By Jumi

25.-

# *MENUS*

Enjoy a unique moment with dishes selected by our chef Gregory Halgand

*Please note that starting from six guests, your choice of menu will be served for the whole table.*

## **Menu Découverte**

**3 courses**

CHF 120.-

## **Menu Confiance**

**5 courses**

CHF 150.-

## **Menu Élégance**

**7 courses**

CHF 195.-

## **Food & Wine Pairing**

*Selected by our sommelier*

**3 glasses**

CHF 50.-

**5 glasses**

CHF 75.-

**7 glasses**

CHF 90.-

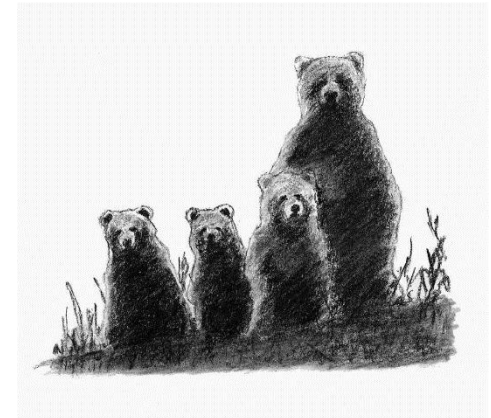
## *FOR THE CHILDREN*

*Under 12 years old*

Because gastronomy is not restrained to the adult world,  
our chef Gregory Halgand offers children to discover flavors and tastes around a formula that follows the seasons.

*Amuse-bouche, main course & dessert*

50.-



Net prices in CHF, service & taxes included.

Upon request, our team members will gladly inform you about ingredients in our dish that may cause allergies or intolerance.