

## THE MENU

*from the Quai*

### THE PERFECT EGG

Cream of pumpkin soup with  
smoked butter | parsleyed mushrooms |  
hazelnut | bacon emulsion

### RACLETTE 2.0 *let us surprise you!*

Potato | caramelised onion | gherkin | dried meat |  
alpine raclette cheese

### DUCK BREAST

Long cooking with cranberries | parsnip mousseline |  
vegetables of the moment

### LA TARTE TATIN

With vanilla ice cream


72 chf



## THE MENU *Festive*

### *1<sup>st</sup> starter*

#### SCALLOPS

Snacked scallops | lemon caviar | cream of carrot with  
orange and samphire emulsion 


### *2<sup>nd</sup> starter*

#### OIE GRAS TERRINE

Terrine of foie gras with jasmine | gingerbread | confit of  
kumquat

### *Main course*








#### GUINEA FOWL SUPREME

Supreme of guinea fowl | truffle sauce | creamy pumpkin  
| young vegetables brussels sprouts 






*2 starters and main course: 76 chf*

*1 starter and main course: 66 chf*

# Starters

	PRICE
PERFECT EGG 	
Cream of pumpkin soup with smoked butter   parsleyed mushrooms   hazelnut   bacon emulsion	17
RACLETTE 2.0 	
Potato   Caramelised onion   Gherkin   Dried meat   Alpine raclette cheese	15
COUNTRY SALAD	
Green salad   bacon   gruyère   hard-boiled egg   gherkins	14/26
MARKET GARDENER'S SOUP 	
Ask our team for the flavour of the day	12
LITTLE MARROW BONE	
Grilled with truffles   gratinated with Gruyère   potato mousseline   chorizo oil	21/29
TARTARE 	
Beef tartare   chanterelle pickles   black garlic sauce   walnuts   mixed salad	18/36
CARPACCIO	
Beef carpaccio with autumn truffles   chestnut confit   shavings of Gruyère   mixed salad	19
SCALLOPS	
Snacked scallops   lemon caviar   carrot and orange cream   samphire emulsion 	21
FOIE GRAS TERRINE	
Foie gras terrine with jasmine   gingerbread   kumquat confit	23
PORTION OF CHIPS 	6
MESCLUM SALAD 	8




# Main courses

	PRICE
LAMB MOUSE	
Thyme and chestnut confit   pumpkin purée   root vegetables	39
DUCKBREAST	
Long cooking with cranberries   parsnip mousseline   seasonal vegetables 	36
PRIME RIB	
approx. 400 gr   truffle sauce   boiled potatoes   seasonal vegetables 	51
MARROW BONE	
Grilled with truffles   gratinated with Gruyère   potato mousseline   chorizo oil	29
SALMON	
Swiss salmon   herb sauce   parsnip mousseline   seasonal vegetables	38
MUSHROOM GNOCCHI	
Mushroom broth with croutons 	25
VEGETARIAN	
Discover a tailor-made vegetarian dish based on seasonal arrivals 	29
GUINEA FOWL SUPREME	
Guinea fowl supreme   truffle sauce   creamed pumpkin   young vegetables 	42
TARTARE	
Beef tartare   chanterelle pickles   black garlic sauce   walnuts   mixed salad	36

To share

# LA GALERIE

restaurant d'art




	PRICE
COOKIES AU CHORIZO 6 pieces	7
PLANCHETTE <i>small or large</i> Alpine charcuterie   Alpine cheese	17 32 THE SMALL THE LARGE
MACARONS GOAT AND FIG 6 pieces  	13
FALAFELS 10 pieces Served with a yoghurt sauce 	8

Children's menu up to 12 years

	PRICE
CORDON BLEU <i>Cordon bleu   mashed potatoes   vegetables</i>	18
PASTA WITH TOMATO SAUCE  <i>It's all in the name!</i>	18

+ FREE SCOOP OF ICE CREAM  
See the list of fragrances below

Desserts

	PRICE
CRÈME BRÛLÉE The scent of the moment	15
DOUBLE CREAM MERINGUES  Served with vanilla ice cream	15
TARTE TATIN * Served with vanilla ice cream	14
MOELLEUX AU CHOCOLAT * (15 minute wait)  Served with yoghurt ice cream	15
ICE CREAM OR SORBET  ICE CREAM: Vanilla   Chocolate   Pistachio   Coffee   Caramel   Barbapapa   Cinnamon SORBET: Raspberry   Lemon   Blood orange   Strawberry	4 THE BALL
Extra sprinkles + 1.50	
Extra whipped cream + 1.50	

We have the "FAIT MAISON" & "ECOCOOK" labels, and offer quality local products. Dishes with an \* are not entirely home-made.

ORIGIN OF OUR MEAT AND FISH: Switzerland and occasionally neighbouring France.

