



# LA GALERIE

*restaurant d'art*



- MAP MAY 2024 -

## The Menu



*At La Galerie, we're committed to showcasing the richness of our terroir by working with local produce and Lake Geneva.*

*That's why our chef Jérémie Cordier, 15/20 in the Gault&Millau guide, offers you a menu that changes with the seasons, selecting each ingredient carefully to guarantee freshness, quality and flavour. The authentic taste of our beautiful region.*

*Origin of our meat and fish  
Switzerland: Poultry, beef, pork, fish  
France: Duck*



**IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS,  
OUR TEAM WILL BE HAPPY TO HELP.**

\* vegetarian option



vegetarian



gluten-free



lactose-free

\* gluten-free option

# TO BEGIN

## Starters

PRICE

WHITE ASPARAGUS FROM THE CHABLAIS *	25
Iberian bacon   candied egg yolk   wild garlic tart apples   onion tuile   dried meat powder	
THE GASPACHO 	22
Cucumber gazpacho with watercress and apples roasted hazelnut oil   cloud of goat's cheese and honey hummus toast with preserved tomatoes	
BREADED TOMME VAUDOISE 	19
Mixed salad   roasted hazelnuts   fried onions   raw vegetables	
THE VEVEY MUSHROOM  	24
Roulade of aubergine with Winter Brothers mushrooms in parsley   hemp and trumpet breadcrumbs   pickles   saladine	
BEEFTARTARE 	21
Secret sauce   salad mesclun   candied egg yolk sprouted seeds	
THE CEVICHE FROM GENEVA LAKE 	26
Ceviche with fish from Lake Geneva   lemon   coriander ginger   chilli   red onion   sweet potato carpaccio with marjoram	
L'OS À MOELLE	21
Cake with Pont-la-Ville blue cheese and smoked salt Creamy beetroot and crunchy cereals fresh herb breadcrumbs	

## TO CONTINUE ...

### *Main courses*

#### *the earth*

PRICE

#### **THE GRASS-FED PORK**

37

Pork belly confit with miso and mustard then grilled  
mashed potato with fine herbs | spring onion and snack  
lettuce

#### **THE BEEF TARTARE**

36

Secret sauce | salad mesclun | egg yolk confit sprouted  
seeds | French fries\* | egg yolk confit sprouted seeds |  
Chips

#### **THE BEEF TAGLIATA**

39

Swiss beef glazed with thyme | rhubarb marinated in  
fermented pepper rocket | tomatoes confit | old Gruyère  
| sweet pepper

#### **THE DUCK BREAST**

44

Duck breast with homemade sweet and sour sauce  
Carrot mousseline | courgette and kale marinated in  
toasted sesame oil

#### **THE OS À MOELLE**

33

Bone marrow | cake with Pont-la-Ville blue cheese  
and smoked salt Creamy beetroot and crunchy  
cereals | fresh herb breadcrumbs

## the lake

PRICE

### THE CEVICHE

36

Ceviche with fish from Lake Geneva | lemon | coriander  
ginger | chilli | red onion | herb crispssweet potato  
carpaccio with marjoram

### THE SALMON TATAKI

38

Swiss salmon | cream of carrot and honey | cannelloni  
stuffed with peppers and tomato confit | toasted sesame  
seeds

### THE CRAYFISH RAVIOLI FROM GENEVA LAKE

34

Crayfish ravioli | bisque with gentian carcass oil

## the vegetarian

PRICE

### THE FREGOLA DE VITALIA \*

33

Sardine pasta sautéed with kimchi | rocket emulsion | saffron |  
hemp

### THE SUCRINE \*

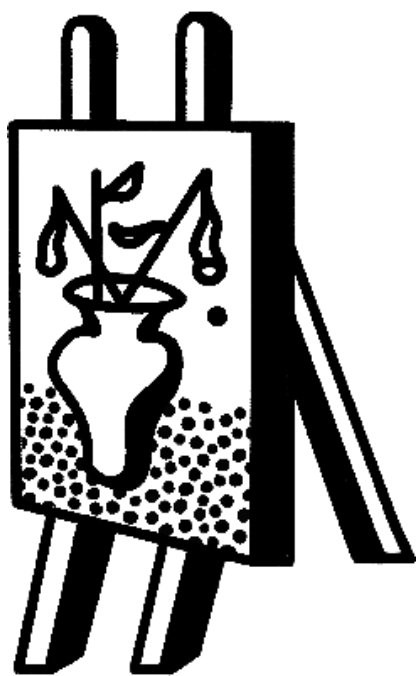
29

Sucrine snacked and glazed with honey | apple reduction  
| beetroot cream with smoked salt | puffed rice

### THE CARROTS

30

Roasted carrots | cream of carrot with honey | carrot and  
honey gel | rhubarb | pickles with thyme | carrot emulsion



# TO FINISH

*desserts*

PRICE

## THE CHOCOLATE FONDANT

Accompanied by a scoop of vanilla ice cream

15

## THE CRÈME BRÛLÉE

Tonka bean

15

## THE COLD APPLE SOUP WITH LAVENDER

Created by our chef! A real treat

15

## THE GOURMET COFFEE OR TEA

Meringue and double cream | vanilla ice cream | crème brûlée petite madeleine

14

FOR FRIENDS  
AND FRIENDS OF ANAÏS & DUSHAN

*Children's menu up to 12 years*

	PRICE
THE CHOPPED STEAK served with chips and seasonal vegetables	18
PASTA with homemade tomato sauce	18
+ DESSERT INCLUDED a scoop of ice cream of your choice	



GOOGLE QR CODE

*Did the Galerie win you over?*

*Support us by leaving us a  
comment on the networks  
Thank you!*

WWW. LAGALERIE-VEVEY.CH

 @la\_galerie\_vevey

 @LaGalerie Vevey



# Our commitment

*At La Galerie, we believe in the richness of our terroir. why our menu is made up exclusively of local produce. Each ingredient is carefully selected, from field to plate, to guarantee freshness, quality and the authentic taste of our beautiful region.*

*We invite you to sample a cuisine that celebrates the expertise of our producers and reveals the diversity of local flavours. Enjoy an exceptional culinary experience in a warm and elegant atmosphere in the heart of Vevey.*



*... bon appetit!*

# Our producers...

## TERROIR DU LÉMAN

Benoît Girardon

Raviole d'écrevisse, Délices de Gardon, Silure du lac

Aigle (VD)

<https://www.leterroirduleman.ch>

## VITALIA

Vito Del Aquila

Artisanal dough

Chatel Saint-Denis (FR)

<https://www.vitaliapasta.com>

## BLACK DUCK GARLIC

Mr Eddy

Black garlic, black lemon, black shallot, black pear, black apple Montreux (VD)

<https://www.facebook.com/blackduckspirit/>

## PRAZ BONJOUR

Market gardener

Saint-Légier La Chiesaz

(VD) <https://praz-bonjour.ch>

## OCTOFOOD

Pierre Pecquery Lake

fish Bouveret (VS)

<https://octofood.ch>

## MYCELIUM MISSION

Christopher and Alexandre Winter

Mushrooms

Vevey (VD)

<https://www.missionmycelium.ch>

## SWISS LACHS

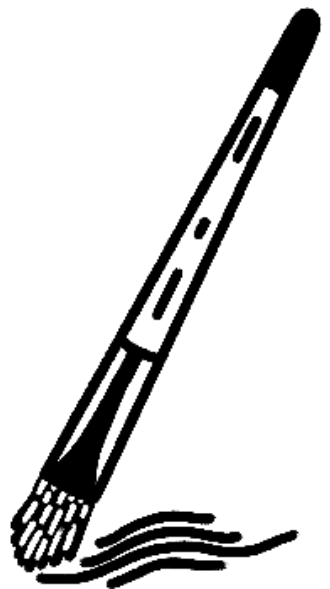
Salmon

Lostallo (GR)

<https://swisslachs.ch/fr/>



...thank you



Credits

Logo illustrations by tattoo artist [@NOBODIICARES.HANDPOKE](#) and menu illustrations by tattoo artist NEK Graphic design and art direction by Pauline Moreau