



Les Entrées

Seasonal salad with pickled autumn vegetable 
9 chf

Oeufs en Meurette, World Champion Clos de Vougeot 2023 / Poached eggs in red wine sauce,
24 chf

Wild boar terrine with Likouala pepper and sweet and sour beetroot
22 chf

Candied red kuri squash with creamy goat's cheese from Cugy, hazelnuts and honey 
23 chf

Gold Medal Malakoff, salad and pickled vegetable (two pieces) 
22 chf

Les Plats

Royale of mushrooms, sweet potatoes, chestnuts and thyme foam 
39 chf

Swiss fish hot pot, saffron mayonnaise, traditional garnish
47 chf

Wild boar piglet stew with pears in hypocras sauce
46 chf


Roe deer offal with lingonberries, cranberries and Timur berries condiment
45 chf


Wellington-style stag pithiviers (dish for two, 50-minute wait)
Tender cut stag in puff pastry crust, mushroom duxelles and foie gras
69 chf per person and only served in the evening


The following garnishes are included for sharing: caramelised chestnuts, spätzli, celery purée with Tonka beans, and candied red cabbage.


Plate of garnishes only
29 chf

Les Desserts

Duo of cheeses from the Hanke family in Combremont-le-petit 
14 chf

Almond biscuit, pears in wine and blackcurrant sorbet 
15 chf

Pâté in baked pastry with candied apples and caramelized pecans 
15 chf

Chocolate roll with lime cream and mint gel 
15 chf

Ice cream and sorbet:
Vanilla, hazelnut, coffee, mint-chocolate, black sesame, pistachio, double cream, rum raisin
Lemon, raspberry, Valais apricot, chocolate
4,50 chf per scoop