

BRUNCH PÂQUES 2024



Starters

Swiss mimosa egg with salmon roe
Greek salad
Caprese salad "tomato and mozzarella"
Lyonnaise salad
Zucchini, Piedmont hazelnut & gorgonzola salad
Green asparagus with gribiche sauce
Lebanese tabbouleh
Penne salad with cured ham, fava beans & sun-dried tomatoes
Smoked salmon
Mesclun & rocket salad
Ligurian octopus
Vitello Tonnato

Main courses


Lamb's leg
Roasted chicken
Mediterranean bass
Lake char
Spinach curry cream
Pan-fried spring vegetables
Dauphinois gratin
Homemade raviolis

Selection of cheeses

"Caramel" Gruyère
Saint Gallen blue cheese
Fresh goat's cheese with chives & Espelette pepper
Mont Gibloux
Tomme cheese from Rougemont
Mont d'Or Vacherin
Homemade apricot & dried fruit jam

Desserts

Meringue & double cream from Gruyère
Fresh fruits
Apple, vanilla & cinnamon tart
Chocolate donut
Rhubarb & strawberry tart
Vanilla, praline & almond cakes
Pistachio, pear & caramel bavarois
Cherry cheesecake
Double chocolate cake
Citrus pistachio biscuit puck
Raspberry macaroon



Adults CHF 135.- // Children CHF 55.-