

MENU ST. VALENTIN



Amuse-bouches

Carpaccio de Saint-Jacques, fruit de la passion, salade de carotte au gingembre

Scallop carpaccio, passion fruit,
ginger carrot salad

Turbot au barbecue, betteraves confites à la citronnelle, émulsion Pamplemousse

Grilled turbot, candied beets with lemongrass,
grapefruit emulsion

Filet de canette au vieux soja, crémeux de patate douce, shiitake grillé

Filet of duckling with aged soy,
creamy sweet potato, grilled shiitake

Ananas Victoria flambée au vieux rhum, espuma de litchi, sorbet hibiscus

(dessert à partager)

Pineapple Victoria flambée with aged rum,
lychee foam, hibiscus sorbet

(dessert to share)

Mignardises

Homemade sweets

CHF 99.-