

l'Aparté

Arnel Bedouet

An "Ephemeral" Journey

Three moments that will be told to you as the waves sway

CHF 69.-

Carte blanche

Eight selected moments to cradle you during a meal

CHF 159.-

Pan-Seared Scallops from St. Brieuc Bay

Granny Smith Apple, Matcha Tea, Royal Daurenki Caviar

Pan-Seared Langoustine

Potimarron, Valais Dry-Cured Ham, Butternut Squash with Ras el Hanout

Turbot Fillet

Seaweed, Grilled Buckwheat Tuile, Dill Oil

Chamois Fillet from Austria

Beets, Pepper Sauce

Creamy Snow from Senne Flade

Poached Pear in Zatar Syrup

Double Cream Ice Cream, Black Sesame Tuile

Between Wind and Breeze

Six paths from Brittany to Lake Geneva

CHF 129.-

The Triskel

Seven acts, through the seasons, where the elements meet

CHF 144.-

For all guests

(Served until 13:00 for lunch and 20:45 for dinner)

Provenance de nos Viandes :

Veal : Switzerland, Guinea Fowl : France, Beef : Switzerland

Origin of Our Fish:

Fish : France

Prices are in CHF – 8.1% VAT and service included.

We are at your complete disposal to provide detailed information about the possible presence of allergens in our dishes. If you have allergies or intolerances, please address our staff who will be happy to assist you.