

l'Aparté
Annel Bedouet

VALENTINE'S DAY MENU

CHF 210.-

Aperitif



Spider crab white miso,
potato siphon, borage cress



Saint-Brieuc bay scallop in a green herb coat,
Richerenches black truffle



Blue lobster medaillon,
black olive oil, sturia vintage caviar, mitsuba parsley



Brill fillet,
bouchot mussel emulsion, royal daurenki caviar,
roasted leek with soy



Hear of veal tenderloin,
loy temperature cooked, crispy potato



Warm chocolate cloud,
iced masterwort milk, cocoa nib cunch



Tonka bean and gianduja douceur,
Mango-passion fruit confit, meadowsweet refresh