



LUNCH

Crudos & Starters

Avocado with shrimps (MSC)	17.80
Green garden salad with chives	12.80
Beef tatar SEEROSE with toast & butter	19.80

Fish dishes

Grilled Dover sole with lemon, colorful vegetables and parsley potatoes	59.80
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Meat dish

Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & match sticks fries	58.80 / 74.00
+ our garden vegetables	7.50

CRUDOS & STARTERS

Green asparagus salad with garden radish, farmer's egg, & Sherry dressing	16.80
White dandelion & chiccorino rosso with sun dried cranberries, & yoghurt dressing	13.80
Baby lettuce with parmigiano, crispy bacon and French dressing	13.80

FISH FROM THE LAKE & THE SEA

Deep fried filets of perche, spring spinach, steamed potatoes, sauce remoulade	42.00
Tranche of organic Swiss salmon from Lostallo, green asparagus, black riso Venere, creamy saffron sauce	46.00

PASTA

Hand made ravioli filled with asparagus & mascarpone, Datterini, asparagus and cream	36.00
Spaghetti al pomodoro & basilico	23.80

SWEETS

Mini Mousse au chocolat Tobler one	7.00
Mini Tiramisù with raspberries	7.00
Mini Panna cotta with passion fruit coulis / mango coulis	7.00
French crème caramel with whipped cream	11.00
Granny's chocolate cake with whipped cream	10.00
Ice coffee with espresso & whipped cream	10.00
Coupe Denmark with vanilla ice cream & chocolate sauce	12.00
Lemon sherbet with Absolut Vodka	16.50

Ice creams: Vanilla, sour cream, coffee, chocolate, strawberry 4.80

Sherbets: Lemon, Mango, Raspberry 4.80

Our cheese: Brillat Savarin, Reblochon, old Gruyère 16.50