

Rendez-vous culinaire

Variation autour du HOMARD

Homard confit aux fleurs de sureau

Confit Lobster
Elderflower Kombucha
Lemon Burrata
Herb salad
36.00

Bisque de homard

Lobster soup
Black Tiger Prawns
Cognac
21.00

Ravioli de homard

Lobster ravioli
Amalfi lemon beurre blanc
38.00

Risotto façon paella à la queue de homard

Lobster - Green Egg
Saffron risotto – peas-bell pepper
Clams
78.00

Assiette de fromages

Shallot chutney-fruit bread
(4 pieces)

Extra charge for additional pieces CHF 5.00

Or

Mousse au combava

Kaffir-lime mousse
Dark chocolate
Passion fruit
Mango
20.00

Full menu CHF 150 per person

If you would like individual courses from the menu, these will be charged at À-la-carte prices

Nos hors d'œuvre froid

Terrine de foie gras de canard et son pain brioché	29.50
Duck liver-Terrine	
Duo of Mango	
Brioche	

Notre soupe

Bisque de homard	21.00
Lobster soup	
Black Tiger prawns	
Cognac	

Nos hors-d'œuvre chaud

Foie de canard poêlé	34.00
Pan fried duck liver	
Caramelised apple slice	
Balsamic-raspberry jus	

Nos plats principaux

Filet de bœuf « Rossini »	140 g	78.00
Beef fillet from Green Egg		
Duck liver		
Truffle jus		
White wine risotto		
Vegetables		
Without duck liver	160 g	70.00
Entrecôte grillée « Café de Paris »	180 g	56.00
Swiss Prime Beef	250 g	66.00
Café de Paris		
Shoestring potato fries*		
Vegetable bouquet		

Choix des menus

Create your own menu	
Main course only	48.00
Starter and main course	64.00
Starter, soup, main course	78.00
Starter, main course, dessert/cheese	78.00
Starter, soup, main course, dessert/cheese	90.00

Prices in Swiss francs / per person

Sélection d'entrées

Vitello Tonnato	28.50
Veal Carpaccio	
Tuna Sashimi	
Tuna-Mayonnaise	
Tatare de Bœuf	28.50
Beef tatar	
Toast	
Butter	
Salade de tomates à la burrata	22.50
Filled tomato	
Burrata	
Basil pesto	
Strawberries	
Salad	
Soupe froide de tomates jaunes	16.50
Yellow tomato soup	
Gin	
Bruschetta	

Sélection de plats principaux

Cordon rouge	
Rolled Cordon Rouge	
Parma ham	
Mountain cheese	
Shoestring potato fries*	
Vegetables	
Filet de bœuf «Stroganoff»	
Beef fillet pieces	
Bell pepper cream sauce	
Rice	
Vegetable bouquet	
Poitrine de porc aux petits pois	
Pork belly	
Peas	
Curry-peanut-lime sauce	
Sweet potato mousseline with coconut milk	
Coquille d'agneau	
Lamb-Entrecôte from Green Egg	
Basil Risotto	
Vegetables	
Rocket	

Côte couverte de veau grillée

Veal rib eye steak from Green Egg
Chantarelle mushroom sauce
Rösti
Grilled vegetables

Filet de féra Zougoise

Poached whitefish
White wine herb sauce
Rice

Risotto à la tomate et burrata

White wine risotto
Sun dried tomatoes
Fried buratta
Belper Knolle

Sélection de desserts

Crème brûlée 16.00

Mousse au chocolat 16.00

Chocolate mousse
Orange

Millefeuille 16.00

Berries
Mascarpone mousse
Puff pastry
Yoghurt ice cream

Assiette de fromages

Selection of local and french cheeses (4 pieces)
Extra charge for additional pieces Stück CHF 5.00

“Fait Maison” Label

A Mark of Genuine Craftsmanship



Our restaurant is proudly certified with the “**Fait Maison**” label. This distinction stands for trust, quality, and transparency in gastronomy—a commitment we make to each of our guests. A dish is considered “homemade” only if it is entirely prepared on-site using raw ingredients or traditional kitchen staples.

What the label represents:

Transparent and traceable preparation methods in our kitchen

The artisanal skills of our kitchen and service teams

Authenticity and traceability of the raw and traditional ingredients we use

Our commitment to you:

We voluntarily commit to full transparency regarding the origin of our products and how they are prepared. Compliance is monitored through unannounced inspections by independent auditors.

Our Head Chef Florian Fankhauser and his team bring their expertise and passion to every dish, using only high-quality ingredients—whether fresh, dried, or frozen—and prioritizing local, regional, and national sourcing whenever possible.

On our menu, any dishes or side items marked with an asterisk (*) indicate those that, for logistical, infrastructural, or economic reasons, cannot be prepared entirely on-site.

Declaration

Bread

All our bread and baked goods are sourced from Switzerland.
Produced by Moos Bakery, Canton of Lucerne

COUNTRIES OF ORIGIN

Beef

Switzerland, Ireland

Poultry

Switzerland, France

Veal and pork

Switzerland, Italy

Lamb

New Zealand, Australia

Freshwater fish

Switzerland

Saltwater fish, seafood

Black tiger prawns, Vietnam, wild-caught (Mangoven) MF ECS

Lobsters, USA, Canada

Clams, Italy

ALLERGEN INFORMATION

If you have any allergies or food intolerances,
please speak to our staff.

Cereals containing gluten, shellfish, eggs, fish, peanuts,
soya, milk, stone fruit, nuts, celery, mustard

Service hours: 11.30 am to 1.30 pm & 6.00 pm to 9.30 pm
(last order 9.00 pm)

All our prices are quoted in Swiss francs and include 8.1% VAT.

The euro amount is shown on the bill.