

Menu gastronomique

Carpaccio et sashimi de thon sur une sauce mayonnaise légère

Tuna carpaccio and sashimi on a light tuna sauce
with crispy capers

Soupe de tomates jaunes avec crème glacée au basilic

Yellow tomato soup
with basil sour cream ice cream

Nouilletes à la truffe noire d'été et œuf onsen

Homemade pasta with black summer truffle
and onsen egg

Foie de canard rôti

Fried duck liver on caramelized apple
and balsamic raspberry jus

Granité de pamplemousse et Campari

Refreshing campari-grapefruit granite

Filet de bœuf, sauce au curry Panang

Foyle beef tenderloin from Black Angus
with a Panang curry sauce with sauteed pak choi
and hash browns

Assiette de fromage

Selection of cheese and its trimmings

oder

Surprise de notre pâtisserie

Sweet surprise from our patisserie

Complete menu CHF 139.00 per person

Our cold appetizers

Terrine de foie gras de canard et son pain brioché

24.50

Duck liver terrine with muscat jelly
and freshly baked brioche

Oona Caviar N°103 – traditionnel 30 gr

130.00

Swiss Alps caviar from Frutigen,
Salt content of up to 4% with its classic trimmings and blinis

Our soup

Bisque de homard

18.50

Lobster soup with crispy Black Tiger shrimps
refined with cognac

Our warm appetizers

Foie de canard poêlé

28.50

Fried duck liver on caramelized apple
and balsamic raspberry jus

Coquilles St-Jacques aux morilles

Grilled fresh scallops and morels
at a cream sauce and puff pastry shells

main dish

46.00

appetizer

24.00

Gambas al ajillo

19.80

BlackTiger Shrimps with Garlic and
Chilli fried in corn oil

Our main dishes

Filet de bœuf „Rossini“ avec sauce Périgueux	160g	69.00
Foyle tenderloin of Black Angus with roasted duck liver and truffle jus, creamy white wine risotto and vegetables		
without duck liver	180g	59.00
Entrecôte grillé „Café de Paris“	180g	48.50
Beef Entrecôte of Swiss prime beef barbecued à la Café de Paris garnished with allumette french fries and vegetables	250g	58.50
Les deux filets		74.00
Tender local veal tenderloin on champagne truffle risotto, Beef tenderloin of Black Angus Beef „Mephisto“ on a spicy pepper sauce with allumette french fries Served in 2 courses		
Filets de perche à la meunière du Raron		52.00
Fried alp perch fillets from Raron, VS on a lemon butter sauce with parsley potatoes		
Pot au feu de poisson et fruits de mer		58.00
Perch, tuna, scallops and Black Tiger Shrimps on a frothy champagne saffron sauce, Boiled potatoes and vegetables		

Menu selection

Create your own menu

Main course only	39.00
Appetizer and main course	53.00
Starter, soup, main course	65.00
Starter, soup, main course and dessert/cheese	75.00

Prices in Swiss Francs / per person

Selection of starters

Salade niçoise

Leaf salad with fresh tuna, anchovies, egg, tomatoes, hot peppers and onions

Poké Bowls

Salad bowl with Fregola Sarda, crunchy vegetables on a spicy soy dressing, available with chicken, salmon or vegetarian

Tartare de Boeuf

Beef tartare with its trimmings, toast and butter

Tom Kha Gai

Asian spicy coconut milk soup with chicken, mushrooms and sprouts

Selection of main courses

Filet mignon de veau et sa boulette de viande

Duo of veal tenderloin and minced dumpling on a mustard sauce with mashed potatoes and vegetables

Filets d' agneau „provençale“

Rosy roasted lamb fillets with herb crust, served with creamy white wine risotto and ratatouille

Magret de canard à l'orange

Grilled duck breast on an orange sauce with hash browns and vegetables

Cordon rouge

Breaded and rolled schnitzel from the Muotathaler pork filled with raw ham and mountain cheese, allumette french fries and vegetables

Émincé de veau aux cèpes

Tender veal cut into strips with ceps on a cream sauce, served with crisp buttery hash browns

Filet de bœuf „Stroganoff“

Rosy grilled beef tenderloin dices on a spicy paprika-cream sauce, with rice

Filet de fera „Zugoise“

Poached local whitefish fillets on a white wine herb sauce, with rice

Raviolis farcis à la ratatouille

Ratatouille-ravioli in a white wine butter sauce

Selection of desserts

Mousse au chocolat

Toblerone-mousse with double cream

Beignets aux pommes

Baked apple fritters with vanilla sauce

Gâteau aux baies

Berry cake after Grandmas' recipe

Assiette de fromage

Selection of cheese (4 types)

Declaration

COUNTRIES OF ORIGIN

Lamb

France, New Zealand and Australia

(may have been produced with antibiotics and/or other antimicrobial performance promoters)

Beef

Switzerland, Ireland and Australia

(may have been produced with antibiotics and/or other antimicrobial performance promoters)

Poultry

France and Switzerland

Veal and pork

Switzerland

Freshwater fish

Switzerland unless otherwise stated

Tuna

Western Pacific / FAQ071

ALLERGY INFORMATION

If you suffer from an allergy or food intolerance, please contact our service staff.

Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, dairy, hard-shelled fruit, nuts, celery, mustard

Opening hours: 11:30 a.m. to 2:00 p.m. & 6:00 p.m. to 9:30 p.m.

The Euro amount is shown on the invoice