

# Hunting Special Evening

Thursday the 17<sup>th</sup> of October 2019 from 7:00 PM  
In « Café F » room

## Hunting Menu

Pheasant & foie gras consommé

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Pâté in a pastry crust  
« after form a hunting party »

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My Grand-Mother's special recipe Jugged hare,  
tagliatelle, braised red cabbage

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Roast haunch of venison, sauce Grand Veneur,  
Spätzle, mashed celery, wild cranberries, chestnuts

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Baked apple, vanilla ice cream

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**Full Menu Fs.108.-**

**Menu with 4 dishes Fs. 88.-**  
(Jugged hare or haunch of venison)

# Gourmet Menu

Gravlax Salmon, goat cheese cream,  
Breadcrumbs with herbs from Garrigue, pesto rocket, cunchy Melba bread

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Pan-sautéed back of codfish,  
Risotto of celery with watercress, garlic cream,  
watercress emulsion, grilled hazelnuts

or

Hanger veal, candied red onion, potato emulsion,  
Gaufrette potato, Voastsiperifery pepper sauce

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Grand Cru chocolate finger  
chocolate ganache cooked with milk chocolat,  
crisp dessert with hazelnut & raspberry

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Fs.55.-

**(menu with 3 courses is served from Tuesday to Friday for lunch only)  
(except on public holidays and Saturday & Sunday)**

Fs.78.-  
(full menu)

## Today's Special (with salad)

**(This today's special is served from Tuesday to Friday for lunch only, except on public holidays)**

Fs.21.-

Fs.26.-  
(with one glass of wine)

**In case of allergies, just ask our team who will advise you.**

## Signature Menu

Mosaic of supreme pheasant with foie gras,  
coarsely chopped chanterelle mushrooms, grilled bread

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The hunter's Pâté in a pastry crust  
with craterellus mushrooms, pickles, salad

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Pan-sautéed Arctic char from Lake Geneva,  
slow-simmered leeks with Longeole, white butter sauce

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Medallion of Venison smoked with Genièvre,  
Autumn vegetables, Sauce Grand Veneur

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Pré-dessert

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The Pear Bourdaloue  
poached pear with Vanilla syrup from Madagascar, light Williamine cream,  
chocolate sauce, glazed vanilla cream

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Fs.130.-  
(without the mosaic of pheasant)

Fs.160.-  
(full menu)

## Starters

### **Egg of Farm's Gavillet**

Egg at 62°C, fricassee of autumn vegetables,  
shellfish ravigote sauce, sea-scented emulsion

26.-

### **The hunter's Pâté in a pastry crust**

with craterellus mushrooms, pickles, salad with hazelnut oil

34.-

### **The Oysters from Thau pong**

6 Bouzigues oysters N°3, nature, botargo shavings, rye bread

35.-

### **The Pheasant from Sologne**

mosaic of supreme and foie gras,  
chanterelle mushroom tartare, grilled bread, condiment

28.-

## Vegetarian

### **The Cepe mushrooms with many savours**

Grilled, pan-sautéed with a Provençal accent,  
Kromesky fritter, cepe mushroom cream, Parmesan cheese Arlette

35.-

# Fishes

## **The Arctic char from Lake Geneva**

Pan-sautéed “meunière”, slow-simmered leeks and Longeole, tender potato, white butter sauce

44.-

## **The Romain fisherman’s Perches (according delivery)**

Perches of Lake Geneva: “Provençal-style” or “Meunière” with lemon, homemade french fries or vegetables.

49.-

## **The “Bourride” like in the South**

Anglerfish, turbot, whiting, mussels, diced vegetables, broth linked with an “Aïoli”, croutons

38.-

## **The Seabass from Atlantic Ocean**

Back of seabass on souffléed scales, fricassee of salsify, Jerusalem Artichokes & parsnip, “Dugléré” sauce

48.-

### **Origins :**

Perches	Lake Geneva - Switzerland
The Arctic char	Lake Geneva - Switzerland
The Angler fish	Iceland
The Turbot	Mediterranean – Spain
The Whiting	Atlantic Ocean – France
The Mussels	The Channel – France
The Seabass	Atlantic Ocean

# Meats

## The Swiss Chicken

Fricassee of chicken oyster with agaric mushrooms,  
onion, mashed potatoed with mountain pasture butter, suprême sauce 34.-

## The Beef

Pan-sautéed tournedos, fricassee of mushrooms,  
potato Pont-Neuf, Bordelaise sauce & bone marrow 54.-

## The hunter's After

Barbecue with "Genièvre herb" vapor,  
fillet of young wild boar, venison chop, wildfowl supreme,  
mashed celery, wild cranberry, "Gâtinais Chancier", sauce Grand Veneur 44.-

## The Venison from Austria

Roast fillet with Genievre herb,  
fricassee of red cabbage, glazed chestnuts, wild cranberries,  
mashed celery, pear with red wine sauce, sauce Grand Veneur 58.-

### Origins :

The Chicken	Switzerland
The Beef	Switzerland
The young wild boar	Austria
The Venison	Austria
The Foie gras	France
The Pheasant	France

## The Cheese

The selection of cheese. **(on a platter)** 20.-

## Desserts

### The Pear Bourdaloue

Poached pear with Vanilla syrup from Madagascar, light Williamine cream, chocolate sauce, glazed vanilla cream 14.-

### The Pistachio Chiboust

Crystallized blackcurrant & red fruits, "Pain de Gênes", white chocolate ganache cream with pistachio slivers 15.-

### The Vina Peach

In a half-dome, bavaroise, runny almond heart, diced crystallized peach, peach sorbet 15.-

### The Chocolate Sweetness

Black & white chocolate ganache, passion caramel, light cream, Joconde biscuit 16.-

**Dessert of the Moment** 12.-

**Gourmet Coffee** *(served with 3 sweets)* 10.-

**Ice Cream Palette** 13.-