L'ÉPHÉMÈRE

LA CARTE

Starter

	If \mathfrak{G} is the second secon	CHF 9
Ø	Mille-Feuilles of ricotta cheese and grilled vegetables, basil pesto	CHF 18
Ŋ	\bigvee Perfect egg, duo of asparagus and morels, shallot emulsion	CHF 19
	🧼 🇐 Melon and cured ham salad with balsamic vinegar and tangy jelly	CHF 20
Ø	🐵 🐵 Avocado tartar and sautéed prawns with garlic and cocktail sauce	CHF 23

Main course

\bigvee Ravioli from the chef	CHF 29
ee Orgeotto with sundried tomatoes and fresh herbs, parmesan cheese	CHF 29
🧼 🇐 Grilled octopus, hummus with preserved lemon, sauce vierge	CHF 32
🎯 🇐 🛛 Grilled fillet of bass, pea and chanterelle mousseline, sauce vierge	CHF 33
Low temperature chicken supreme, potato mousseline, market vegetables	CHF 31
Wagyu beef burger on a brioche bun with homemade sauce and sweet potato fries	CHF 29

Our must try dishes

Roast veal chop, potato mousseline and market vegetables

CHF 44.-

Swiss beef fillet, homemade butter, chips and market vegetables

CHF 47.-

🧼 Fillets of perch "meunière", tartar sauce, chips and salad

CHF 42.-



L'ÉPHÉMÈRE

Dessert

Assorted cheeses	CHF 13
Tonka bean crème brûlée	CHF 12
Seasonal fruit shortbread	CHF 14
ocolate, rasperry and strawberry tartlet	CHF 14
Home-made ice creams	
1 scoop	CHF 3
2 scoops	CHF 6

Extra whipped cream

CHF 1.-

Children's Menu

Roast chicken supreme, chips and vegetables

or V Ravioli from the chef

Ice cream cup

CHF 28.-

Provenances ; Bass fillet-Switzerland Octopus-Spain Pike-Greece Perch - Switzerland Beef-Switzerland Poultry and pork - Switzerland

V Vegetarian 🧼 Gluten free 🕑 Lactose free