

CHEF'S WORDS

« From my native Franche-Comté, I kept the authenticity and the taste of the real with an appetite for vegetables and herbs on the local circuit.

Throughout my gastronomic experience, I learned to mix the best ingredients from here or elsewhere. My inspiration? France of course, but also Italy, Switzerland, Martinique and Asia for a subtle spicy touch.

So many influences that I invite you to discover through a cuisine that is generous, gourmet and rich in flavours.

For our evening menu, I offer a Seafood Menu and a Local Menu, as well as a suggestion of "surprise discovery" dishes. Depending on the season and my mood, I'll share my favourite dishes with you, each month featuring a different country, region or product.

Have a good culinary journey with us! »

A handwritten signature in black ink, appearing to read 'C. Pagnot', with a stylized flourish underneath.

Christophe Pagnot



My Signature Menus

Last order 9.30pm

For the Inspiration Menu, the last order can be placed at 8.30pm.

*For our evening menu, the Chef and his team offer you menus
to suit the seasons and their own tastes.
Let their creativity surprise and seduce you!*

Menu served from Tuesday to Saturday inclusive

Mer

CHF 86.-

Argentinian Shrimp

warm carpaccio, daikon broth and green apple,
kimchi vegetables, wasabi mayonnaise 🍷🍷🍷

Maison Brüggli trout and wild octopus

in a fine sorrel stuffing, aubergine caviar with Thai basil,
tomato butter, caraway and saffron emulsion,
fried ravioli with wild octopus, ricotta salata 🍷🍷🍷

Sweet

Terre

CHF 86.-

Shoulder of lamb

pressed with preserved lemon, French peas with Pata Negra bacon,
Iranian pistachio condiment, smoked emulsion 🍷🍷🍷

Fillet of beef

fermented red plum, celery in different ways,
red miso crisp, seaweed arancini, spinach and parmesan 🍷🍷🍷

Sweet

Vegetal

CHF 86.-

Cauliflower and morels

in a roasted creamy sauce, morels and buds au naturel,
Piedmont hazelnuts, light lemon 🌱🍷🥗

Black truffle and button mushrooms

open lasagne,
variation of button mushrooms,
watercress cream sauce and black truffle 🌱🥗

Sweet

My gourmet favorites

Starter

White asparagus from the Landes, shallot condiments with red wine
and white Modena balsamic, watercress salad 🌱🍷🥗

CHF 26.-

Main course

Balfegó red tuna sashimi, horseradish hummus, black radish condiment 🌱🍷🥗🥗

CHF 46.-

New favourites every week

Origin of the products: Tuna: Mediterranean

Inspiration

in five steps

CHF 105.-

For the whole table, from 2 people,
last order at 8.30pm

«The entire kitchen team and I are delighted to offer you our Inspiration of the moment, based on innovative culinary and taste techniques. Our gastronomic research is the fruit of a joint effort, sublimated by noble products.

We create colourful seasons with a daily change of menu according to our mood, our creativity of the moment, our desires and our passion. We hope you'll enjoy tasting it as much as we enjoyed creating it.

This culinary experience is divided into 5 courses: 2 seafood dishes, 2 local dishes and an epicurean treat».

Chef Christophe Pagnot and his team

A la carte

Starter	CHF 26.-
Main course	CHF 46.-

For all menus,
supplement slate of cheeses - selection of the moment CHF 8.-


Origin of the meat:

Lamb: Switzerland/Ireland
Beef: Switzerland

Origin of the fish:

Shrimp: Argentina
Trout: Switzerland

Origin of the breads & toasts: Switzerland

 Vegetarian  Peanut  Nuts  Gluten  Lactose  Vegan

For more information about allergens in our dishes, please ask our head waiter and do not hesitate to tell us about your intolerances.

In order to preserve all their quality and freshness, we would like to inform you that all our products are rigorously selected directly from the producers and craftsmen.

We are dependent on the market and some products may occasionally be missing, please accept our apologies.

Sweets

In the spirit of a hot and cold Paris-Brest

Praline sabayon, choux pastry ice cream,
Onix orange, praline shortbread biscuit 🍮🍷🥛

CHF 18.-

Bassam chocolate meets blackberry

Cocoa bean shortbread biscuit, blackberry sorbet, chocolate biscuit,
blackberry juice with hibiscus, creamy chocolate 🍷🥛

CHF 18.-

Carrot variation and vegetarian chilli

Soft biscuit, pickles, reduced carrot juice,
whipped panna cotta with carrot tops,
frosted mousse with vegetarian chilli from Tartane 🍷🥛

CHF 18.-

Platter of cheeses from near and far 🥛

CHF 16.-

Our prices are in Swiss Francs (CHF), VAT 8,1% included.



Rate your experience on TripAdvisor.
You are our best ambassadors!