

CHEF'S WORDS

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

Throughout my gastronomic journey, I learned to mix the best ingredients from here or elsewhere.

My inspiration? France of course, but also Italy, Switzerland and Martinique 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.

Have a good culinary journey with us! "

A handwritten signature in black ink, appearing to be 'C. Pagnot', with a large, sweeping flourish underneath.

Christophe Pagnot



Lunch Menu
Business & Shopping

Last order at 1.45 pm

*« The pleasure of the table is for all ages,
all conditions, all countries et all days. »
Anthelme Brillat-Savarin*

Menu served from Tuesday to Saturday inclusive, changed weekly

Starters

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

“Meurette” eggs, pork belly confit with wild garlic, Nordic bread 🍷🥗

Crispy pike-perch, creamy peas with vegetarian chilli pepper 🍷🥗🥗

Red endive salad, citrus fruit, Gruyère crisps, home-smoked beef fillet 🥗

Main Meals

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

Tournedos of beef chuck confit à la Bourguignonne, crispy hazelnut polenta, lebanese spinach emulsion 🥗🥗

Poached cod fillet with samphire, hollandaise, white courgette caviar and violon courgettes 🥗

Wild asparagus risotto with Sichuan berry emulsion 🌱🥗

Secreto Iberico glazed with smoked paprika and honey, confit peppers stuffed with corn purée and pop-corn 🍷🥗

Origin of the meat:

Pork: Switzerland
Beef: Switzerland
Secreto (pork): Spain

Origin of the fish:

Tuna: Mediterranean
Pikeperch: Sweden
Cod: North Atlantic

Origin of the breads & toasts: Switzerland

🌱Vegetarian 🥜Peanut 🥜Nuts 🌾Gluten 🥛Lactose

For more information on allergens in our dishes, please contact our head waiter

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

Roasted pineapple, coconut cream, pecan crumble 🍷🍷🍷

Thin tart with caramelized apples with vanilla ice cream 🍷🍷

Gourmet coffee 🍷🍷🍷

Cheese plate 🍷

Prices

Starter Main Meal Dessert	66
Starter Main Meal	54
Main Meal Dessert	44
Main Meal	35

Still or sparkling mineral water (5dl.) and coffee or tea offered
with any set menu

Our prices are indicated in Swiss Franc (CHF), service et 8.1% VAT included



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You are our best ambassadors!