

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 read '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

Artichoke in two ways, creamy and barigoule, passion fruit emulsion 🌱🗑️

Saltimbocca style Vitello Tonnato, cured ham and sage 🍷🌿🗑️

Glazed leeks, warm shallot vinaigrette and chiffonade of coppa

Spring roll with lobster, dandelion and spicy mayonnaise 🍷🍷🌿🗑️

Main Meals

Sweetbread and poultry vol-au-vent, Château Chalon jus, grilled jasmine rice 🌿🗑️

Armorican-style calamaretti, black garlic piperade, celery variation 🗑️

Open lasagne with morels, espuma of parsley and rocket salad 🌱🍷🌿🗑️

Grilled fillet of pike-perch, slow-fermented white cabbage
with the scent of bouillabaisse 🗑️

Braised beef cheek, cocoa nibs, tomato polenta cromesquis 🍷🌿🗑️

Sweets

Blood orange and basil shortbread tartlet 🍊🍷🥤

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

Origin of the meat:

Beef: Switzerland
Veal: Switzerland
Sweetbread: Switzerland
Chicken: Switzerland

Origin of the fish:

Tuna: Indian Ocean
Lobster: Indian Ocean
Calamaretti: Southwest Atlantic
Pike-perch: Sweden

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.



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You are our best ambassadors!