

MONDAY

STARTER

Hand-cut Beef Tartare
or

Dubarry Cauliflower Velouté with Leek Oil
Essence

MAIN

Poultry Ballotine, Aromatic Jus
or

Crozets Risotto with Porcini & Comté
Fondue

DESSERT

Zesty Lemon Tart
ou

Fresh fruit salad



TUESDAY

Traditional Swiss "Moitié-Moitié" Fondue
Served with garden salad and a
selection of house-cured charcuterie

DESSERT

Raspberry "Trompe-l'Œil" Sphere
or

Fresh fruit salad



WEDNESDAY

STARTER

Country Garden Vegetable Broth
or

Beetroot Carpaccio with Marinated
Sardines & Light Cream

MAIN

Golden Roast Poultry Pie, Jus Reduction
or

Open Ravioli with Slow-Braised Beef

DESSERT

Signature Chocolate Creation
or

Fresh fruit salad

Children's menu: half portions or alternative options

Our menu may evolve with the chef's
inspiration and the freshest daily arrivals

THURSDAY

STARTER

Tomato Soup with Golden Grilled Cheese
or

Chef's Terrine with Pickled Condiments

MAIN

Slow-Cooked Duck Breast, Black Garlic
Infusion

or

Bømlo Salmon Fillet with Sorrel Cream

DESSERT

Pavlova

or

Fresh fruit salad



FRIDAY

STARTER

Bømlo Gravlax Salmon with Smoked Butter
Emulsion

or

Crispy Chicken Taquitos, Salsa Verde

MAIN

Sautéed Beef Strip, Cracked Pepper Sauce
or

Catch of the Day, Mango & Lime Sauce

DESSERT

Blueberry "Trompe-l'Œil"

or

Fresh fruit salad



SATURDAY

Traditional raclette buffet
House-cured charcuterie, Salad,
potatoes, condiments

DESSERT

Alpine-Style Baked Alaska

or

Fresh fruit salad



SUNDAY

STARTER

Pumpkin Velouté with Autumn Spices
or

Lentil Timbale with Hand-picked Crab

MAIN

Mountain pork saddle, chef's saddle
or

Linguine with prawn bisque & sautéed
shrimps

DESSERT

Mille-feuille

or

Fresh fruit salad