

**TRADITION**  
THE PALACE CLASSICS

			CHF	€
STARTERS	OYSTERS <i>BELON OO AND MARENNES OLERON PLATTER, SERVED ON ICE WITH LEMON AND ALGAE BUTTERED GRAHAM BREAD</i>		68.–	43.–
	CAVIAR <i>OSCIETRE SELECTION PALACE TRADITIONAL GARNISH</i>	50 GR	325.–	203.–
	SCOTTISH SALMON <i>LIGHTLY SMOKED, SLICED AT YOUR TABLE</i>		49.–	31.–
	DUCK LIVER <i>ROASTED ESCALOPE WITH RHUBARB COMPOTE FINE HERBS SALAD SWEET-AND SOUR SAUCE WITH LIEGE HONEY</i>		45.–	28.–

OPEN FIRE TRADITION

FISH	FRENCH SOLE <i>GRILLED ON OPEN FIRE GARDEN VEGETABLE AND MINI SALAD</i>	2 PERS	180.–	113.–
	SEA BASS MEDALLION <i>GRILLED WITH TOMATO MARMELADE GINGER AND ARTICHOKE</i>		75.–	47.–
MEAT	NANTESE DUCK <i>ROASTED AND PERFUMED WITH ORANGE, CRISPY LEGS SERVED WITH SALAD</i>	2 PERS	210.–	131.–
	BRITTANY COCKEREL <i>ROASTED WITH ROSEMARY</i>		49.–	31.–
	CHATEAUBRIAND <i>FROM SIMMENTAL BEEF SLICED AT YOUR TABLE</i>	2 PERS	185.–	116.–
	MILK LAMB GIGOT <i>FROM THE PYRENEES WITH RUSTIC HERBS GRAVY WITH ROSEMARY</i>	2 PERS	180.–	113.–

**EVOLUTION**  
THE GRILL IN THE 21<sup>ST</sup> CENTURY

			CHF	€
STARTERS	HALF OF FRENCH LOBSTER <i>WITH CUCUMBER, AVOCADO AND MANGO TIAN WALDORF "NOUVEL ART" WITH PASTORAL BOUQUET</i>		75.–	47.–
	RED TUNA CEVICHE <i>WITH SCALLOPS BALLOTINE CRUNCHY FENNEL AND YOUNG RUCOLA</i>		55.–	35.–
	FIELD SALAD, TRUFFLES' MOUILLETES <i>POACHED QUAIL EGG WINTER TRUFFLES WITH CINNAMON</i>		38.–	24.–
	EMULSION <i>OF SWEET GREEN PEAS WITH LOBSTER NEM</i>		35.–	22.–
	GREEN ASPARAGUS <i>WITH PARMESAN CHEESE SLICES PERIGORD TRUFFLE STRIPES AND CHERVIL</i>		45.–	28.–

OPEN FIRE EVOLUTION

FISH	LANGOUSTINES AND SCALLOPS <i>WITH CHICKPEA PUREE HERBS ON ARGAN OIL</i>		65.–	41.–
MEAT	SIMMENTAL MILK VEAL <i>TOURNEDOS WITH DUCK LIVER AND OLD BALSAMIC</i>		65.–	41.–
	AUSTRALIAN WAGYU BEEF NR 9 <i>GRILLED ENTRECOTE WITH BANYULS</i>		195.–	103.–
	WAGYU BEEF FILLET TOURNEDOS <i>GRILLED WITH OX TAIL CAMPAGNARD TARTELETT BAROLO SAUCE WITH CANDIED SHALLOTS</i>		220.–	138.–

THE ORIGIN OF OUR POULTRY AND MEAT

POULTRY:	FRANCE	VEAL:	SWITZERLAND
PORK:	FRANCE	BEEF:	SWITZERLAND
WAGYU BEEF:	AUSTRALIA	LAMB:	FRANCE

**TEMPTATION**  
IRRESISTIBLE SPECIALITIES

MINI SWEETS

GUANAJA CHOCOLATE  
FONDANT WITH PASSION FRUIT MOUSSE  
CACAO SORBET 18.– 11.–

SOFT PAVLOVA  
CHESTNUT ICE PARFAIT  
STEWED KUMQUATS WITH MINT 18.– 11.–

PINEAPPLE MINI CARPACCIO  
PREFERED ICE CREAM 18.– 11.–

CHEESE SPECIALTIES OF THE REGION AND NEIGHBOURING COUNTRIES  
SERVED FROM THE CHEESE TROLLEY  
WITH DRIED FRUIT BREAD 30.– 19.–

SWEETS GUANAJA ICE PARFAIT  
WITH PEAR COMPOTE, NOUGATINE ICE AND WILDBERRIES 30.– 19.–

GUANAJA CHOCOLATE  
FONDANT WITH PASSION FRUIT MOUSSE  
CACAO SORBET 30.– 19.–

ANANAS  
SERVED IN FOUR DIFFERENT WAYS 30.– 19.–

SORBETS AND ICE CREAM  
VARIATION OF THEIR FRUIT 28.– 19.–

TO BE ORDERED AT THE BEGINNING OF YOUR MEAL

SWEETS GRAND MARNIER SOUFFLE  
WITH VANILLA OR CHOCOLAT 2 PERS 68.– 43.–

  
**LE GRILL**  
ROTISSERIE

  
**Le Bar du Grill**

**THE CHEFS :**

PETER WYSS

YOANN CARLIER