

Lepinasse

VEGETARIAN TASTING MENU

Green and White Asparagus Vinaigrette
Taro Rösti, Persillade and Winter Melon with Olive Oil Emulsion
Bellpepper Gumbo, Arborio Rice and a Mung Bean Crêpe
Chilled Strawberry Soup with Elderflower Ice Cream
Coffee, Espresso, Cappuccino or Tea
Petits Fours

\$60.00

THE SPRING CELEBRATING SWISS WINE MONTH

Soft-Shell Crab Salad with Orange-Crustace Remoulade
Petite Arvine, 'Pierre Ollaire', Robert Gilliard 1992
Grilled Halibut with Spring Onion Stew and Watercress-Mussel Broth
Saint Saphorin, 'Roche-Ronde', J. & P. Testuz 1993
Roast Baby Lamb, Fondue of Tomatoes and Sautéed Polenta
Merlot del Ticino, 'Rubro', Fratelli Valsangiacomo 1990

Cherry Trio

Coffee, Espresso, Cappuccino or Tea
Petits Fours

\$76.00 INCLUDING WINE-\$135.00

PLEASE INQUIRE ABOUT OUR CHEF'S
DÉGUSTATION MENU

Herbed Risotto and Mushroom Fricassée 21.00
Bellpepper Gumbo, Arborio Rice and a Mung Bean Crêpe 16.00
Marinated Crabmeat with Avocados, Melon Citrus Sauce 18.00
Spicy Shrimp Potage flavored with Tamarind 17.00
Crudité of Scallop, Oyster, Gravlax and Tuna 25.00
Frogs' Legs, Périgord Truffles and Morel Cassolette 26.00
Barbequed Quail with Potato and Artichoke Salad 23.00

Caviar Service Please Inquire

Roast Lobster with Saffron-Crustace Sauce 36.00
Crispy Black Bass, Fuzzy Melon Confit and Ver Jus Reduction 33.00
Grilled Halibut with Spring Onion Stew and Watercress-Mussel Broth 35.00
Sautéed Red Snapper with Pea Shoots and Tomatoes 34.00
Roast Guinea Hen, Endives and Butternut Squash 31.00
Veal Medallion, Sweetbread and Marrow Casserole 35.00
Seared Rack of Lamb on a Spiced Eggplant Tart with Carrot Emulsion 33.00
Braised Short Rib of Beef with Horseradish-Mustard Sauce 32.00

Selection of Cheese 15.00

Please Allow us 25 Minutes Preparation for a Soufflé
Our Cognac Room is Available for Cigar and Pipe Smoking

