VEGETARIAN TASTING MENU

Green and White Asparagus Vinaigrette
Taro Köstl, 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
Véde Anverza, Pierre Obiern, Robert Gillard 1992
Grilled Halibut with Spring Onion Sauté and Watercress-Mussel Broth
Saint-Symphor, Rocher Romme 1903
Roast Baby Lamb, Fondue of Tomatoes and Sautéed Polenta
Merlot del Ticino, Valdari di Valticgaretta 1990
Cherry Trio
Coffee, Espresso, Cappuccino or Tea
Petits Fours
$75.00 INCLUDING WINE $135.00

PLEASE INQUIRE ABOUT OUR CHEF’S DÉGUSTATION MENU

Herbed Risotto and Mushroom Crispy 21.00
Bellpepper Gumbo, Arborio Rice and a Mung Bean Crêpe 15.00
Marinated Crabmeat with Avocados, Melon Citrus Sauce 18.00
Spicy Shrimp Potage flavored with Tamarind 17.00
Corderves of Scallop, Oyster, Gravlax and Tuna 25.00
Frogs’ Legs, Périgord Truffles and Merlot Cassoulette 26.00
Barbecued 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 Sauté 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 33.00
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 an 25 Minutes Preparation for a Gustaill!
Our Cigars Room is Available for Cigar and Pipe Smoking