

Chef Nicolas Patural, second Chef Meziane Hadjar and their team proposes the Summer Menu



*«The dishes on this menu (apart from those marked with an asterisk) * are entirely created and cooked from A to Z in our restaurant's kitchen. Everything is made from scratch or with traditional cooking products according to the criteria of the label "Fait Maison" established by the Fédération romande des consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food.»*



Gluten free



Lactose free



Vegetarian

Starters

Marbled duck liver and red fruits « déclinaison », long pepper shortbread

CHF 27.00

* Duo of Swiss salmon, cucumber tonic jelly, aneth cream and toasted pita bread

CHF 26.00

Tomato & coriander cold soup («salmorejo»), black olives bread, candied pepper

and Crimée tomato  

CHF 19.00

Focaccia style « Paris Brest », smoked white fish from Lake Léman, lentills and tarragon

CHF 26.00

 Mixed garden salad  

CHF 12.00

* *The asterisk implies that the smoked salmon in the « Duo of Swiss salmon » does not fulfill the criteria of the label "Fait Maison"*

Fish: River and Sea

Perches filets from Lötschberg, French fries *, tartare sauce home made

CHF 52.00

Red tuna & satay, raw and cooked vegetables, creamed peanuts

CHF 49.00

Pink troute from Jura and it's ravioli with ricotta & sorrel, carrots « déclinaison »
and Meaux mustard

CHF 46.00

Meat

Iberic pork « secretos » « à la plancha », zucchini spaghetti with pesto, bell pepper

and crispy wild rice



CHF 49.00

Swiss beef rib steak, potatoes pancake, vegetables niçoise, béarnaise sauce and
nettle condiment

CHF 57.00

Chicken breast from Vaud cooked with Dr. Gab's beer, mashed peas*, Swiss cereals
kibble and vegetables

CHF 48.00

✓ The Deck vegetarian



Ratatouille & eggplant «tempura», panko tomato «Provençale », vegetables

CHF 34.00

*The asterisk implies that the dish does not fulfill the criteria of the label *Fait Maison*

Dessert and Cheese

Refined local cheese plate from « Au cœur du Fromage » Blonay

3 kinds: CHF 14.00

5 kinds: CHF 20.00

Seasonal sorbet and ice cream, home made



CHF 15.00

Strawberry: Strawberry « soufflé » and basil sorbet

CHF 16.00

Raspberry : Fresh raspberry coulis, sorbet « parfait » pistachio and lemon merengue

CHF 17.00

Chocolate: Chocolate duo, crispy and it's sorbet

CHF 18.00

Cherry meets the grapes : Wine pie made with sweet wine from St. Saphorin
« Lettres de Noblesse, Malbec / cabernet franc, cherry and grape « déclinaison »

CHF 19.00

OUR SUPPLIERS

Foie gras / Duck liver :

Hugo Dubno AG - Hendschiken

Fish:

Gastromer SA - Plan-les-Ouates

Fideco AG - Murten

Meat:

Suter Viandes SA - Villeneuve

Mérat & Cie - Martigny

Grand Boucherie du Mollard SA - Genève

Vegetables and fruits :

Léguriviera SA - Vevey

Cheese :

Fromagerie « Au cœur du fromage » - Blonay