



SPRING MENU

STARTERS 17.-

-  **Miso soup and its cabbage stuffed with ginger and tofu**
-  **Wild mushroom casserole with a soft-boiled duck egg, toasted farmhouse bread and creamy pecorino cheese**
-  **Porcini risotto with glazed green asparagus, white grapes and arugula, chicken broth**
-  **Octopus carpaccio with a cilantro pesto, Pantelleria capers, taggiasche olives, arugula and vegetable pickles**
-  **La verrine fraîcheur**
guacamole, crawfish tails with cocktail dressing, seared king prawns, citrus fruits, pomegranate, orange mousse
-  **Mozzarella di bufala stuffed with basil and cured ham from the Valais region, arugula and pesto, grana padano chip**



TARTARS 30.-

-  **Classic**
ground beef (raw), shallots, capers, pickles, chives, mustard, ketchup, worcestershire sauce, egg yolk, sweet paprika and brandy (spicy or pan fried on request)
-  **Mekong**
ground beef (raw), red curry, sesame oil, shallots, ginger, thai basil, candied garlic, lemongrass, tamari sauce, candied lime, roasted cashews
-  **Skinny**
knife-cut meagre fillet with fennel, dill, pomegranate, shallots, olive oil, orange peel, lime juice
-  **Happy Veggie**
organic tofu with wild garlic and spinach, grilled vegetables, pine nuts, sun-dried tomatoes, taggiasche olives, olive oil



-  **Organic marinated salmon mi-cuit (semi cooked) with soybean paste**
sesame rice, seaweed salad, yuzu dressing
-  **Grilled meagre fillet flavored with thyme and clams**
zucchini virgin sauce, sun-dried tomatoes, greek olives, pine nuts, seared calamaretti, vegetable barbajuans (fritters)
-  **Corn-fed chicken supreme, yellow wine sauce**
bird tongue pasta with wild garlic, green asparagus stew with baby spinach and broad beans
-  **Duck breast flambéed with rum, pineapple chutney**
pan-fried polenta, celery in two ways
-  **Braised lamb shanks with the Namur Express beer from local brewery Nébuleuse** 42.-
corn blinis, thyme-roasted seasonal vegetables
-  **Beef tenderloin grilled with fresh goat cheese, balsamic vinegar sauce** 45.-
roast new potatoes with parsley, glazed young vegetables

Daily Special : our staff will inform you about the chief's proposal

SALADS 24.-

-  **Lézard**
organic mesclun, ginger-marinated chicken, lemongrass, curry and coconut milk, assortment of fresh fruits, seasonal crudités, fresh cilantro leaves
- Bergère**
organic mesclun, crunchy goat cheese bites with granny smith apple and raspberry jam, crudités, caramelized nuts
-  **La Promenade anglaise**
organic mesclun, roast new potatoes seasoned with pesto, grilled bonito fish, bell peppers, green bean, taggiasche olives, red onion, hard-boiled egg, anchovies and fresh basil
-  **Turkish Delight**
organic mesclun, **organic** and multi colored quinoa tabbouleh with fresh mint leaves, cucumber, bell peppers, red onion, falafel, vegetarian samosas, seasonal crudités, yogurt dressing
-  **César**
romain lettuce, grilled chicken, grana padano, bacon, croutons, hard-boiled eggs, anchovies, cesar dressing with tarragon
-  **Le Jardin aquatique**
organic mesclun, **organic** and multi colored quinoa with cilantro, pomegranate, moscardini (musky octopus), calamari and king prawns, citrus fruits segments, avocado, pomegranate-flavored broth
-  **The Tasting**
trio of tartars Mekong, Skinny & Happy Veggie
-  **The XXL** 42.-
one of our tartars with as much garnishing as you want for the huge hunger (300 g)

Served with toasts, fresh **organic** french fries from Pays de Vaud & **organic** mesclun. Gluten-free crispbread available.

