

Winter Menu



starters

-  Quick seared foie gras served on gingerbread, apple and pear chutney, salad 19.-
-  Œuf parfait (low temperature boiled egg) and carrot declination 15.-
-   Organic Swiss tofu marinated with sundried tomatoes and black olives, cooked in banana leaves, coral lentils with coconut milk and coriander 17.-
-  Marbled marrowbone with fleur de sel and its toasted country bread 12.-
-  Rockfish soup, homemade rouille sauce, Gruyere cheese and garlic croutons 17.-

tartares

-   **The classic** *pan fried or spicy on request* 30.-
Beef, shallots, capers, pickles, parsley, ketchup, mustard and cognac
-   **Asian** 32.-
Diced salmon, soy sauce, spring onion, sesame and ginger duo, wasabi cream
-   **Exotic** 34.-
Diced scallops and salmon with lime, multi-coloured peppers, chives and passion fruit coulis
-   **Dégustation** 34.-
A tasting of our three tartares
-   **XXL** *For big appetites* 42.-
The classic, Asian or Exotic with all-you-want side dishes and all-you-can-eat garnish

Garnish:
toasts, country fries, butter, mesclun
gluten free bread on request

salads

- Bergère** 26.-
Goat cheese in brick pastry, raw and cooked beets with walnut oil on a bed of crunchy vegetables
-  **Cesar** 26.-
Chicken, lettuce, garlic croutons, cherry tomatoes, Parmesan shavings, œuf parfait (low temperature boiled egg) and classic Caesar dressing

Meat & Fish

-  **Duo of scallops and wild prawns** 42.-
served in a shell, truffled leek fondue, roasted vitelotte potatoes in salt crust
-   **7-hour confit of lamb shoulder oriental style** 36.-
semolina with dried fruits and roasted cashews, cumin pan sauce
-  **Half-cooked Norwegian salmon steak** 36.-
Zucchini and saffron risotto with champagne butter sauce
-  **Beef tenderloin with pan-seared foie gras Rossini style** 45.-
Truffle infused mashed potatoes, carrot declination, red wine pan sauce

Poke Bowls

-   **Aquæ** 28.-
Wild rice, seaweed marinated in spirulina, half-cooked salmon with sesame seeds, crystallized ginger and avocado
-   **Lézard** 27.-
Black venere rice, curry chicken, ginger and kefir lemon, avocado, coconut chips and fresh coriander
-   **Dehli's** 28.-
Perfumed basmati rice, tandoori-spiced sweet potato, marinated tofu, roasted cashews, mint and dried fruits

vegan & risotto

-  **Saffron risotto with sun-dried tomatoes and zucchinis** 29.–
Taggiasch olives and Espelette pepper
- Fresh tagliatelle with black truffle tapenade** 28.–
Roasted butternut with rosemary and spinach leaves

Sweets

-  **Café or Thé Gourmand** 12.–
Coffee or tea with a sampling of mini desserts
- Caramel and white chocolate lava cake, apple and pear compote, ice cream of your choice** 13.–
- Crispy madeleines with organic honey, Papuan madong chocolate sauce, homemade whipped cream and ice cream of your choice** 11.–
- Breton shortbread with candied vanilla apples, creamy lemoncurd and sorbet of your choice** 11.–
-   **Homemade ice creams and sorbets**
1 scoop: 5.– / 2 scoops: 9.50 / 3 scoops: 12.–
whipped cream, toasted almonds or chocolate chips: 0.50
Williamine or Abricotine: 7.–
-  **Ice creams:** vanilla, salted caramel, caramelized banana, dulce di lecce, matcha green tea, pecan
-   **Sorbets:** dark chocolate, mango, blackberry, lime, redlove apple, mojito

KIDS

We offer a varied choice of dishes suitable for children up to 12 years old. Ask our staff.

ORIGINS

Origins are indicated in the restaurant.

ALLERGIES

Your food intolerances should not spoil your meal: follow the icons and ask our staff for any questions concerning allergens.

Burgers and tartares can be served with gluten-free bread and why not try our refreshing organic, gluten-free French beer called Daura!

Burgers & Wraps

-   **Lézard** 28.–
Homemade bun bread, minced beef, caramelized red onions, bacon, foie gras, truffled rucola and mustard sauce
-   **American** 26.–
Homemade bun bread, minced beef, caramelized onions, tomatoes, bacon, cheddar and homemade barbecue sauce
-  **Lamb** 27.–
Oriental-style confit of lamb served in a flatbread, roasted tandoori sweet potato, iceberg salad, coriander and thai basil, cumin yogurt sauce
-   **Double Trouble** 36.–
Lézard burger with two steaks, all-you-can-eat country fries and salad

Garnish:
country fries and mesclun
gluten free bread on request

Dishes whose ingredients do not contain the following allergens*:

-  **IN BLACK**
Dairy free
-  **IN BLUE**
Dairy free upon request (adjustable dish)
-  **IN BLACK**
Gluten-free
-  **EN BLEU**
Gluten-free upon request (adjustable dish)

*Warning, despite all our efforts the risk of contamination with gluten, dairy products or any other allergen is possible.