

# MENU TERRASSE



Ratatouille soup  
with eggplant caviar 14

Sauteed fillet of char  
rose radish with tarragon oil  
and lime - ricotta 24

Beef tenderloin medaillon (Teys)  
mustard of Meaux sauce  
maxime potatoes  
and Puy lentils 47

or

Sauteed fillets of perch (Loë)  
beurre blanc sauce  
maxime potatoes  
and Puy lentils 44



Lemon mousse  
with sesame crisp  
and mint pesto 15

or

Choice of cheeses  
mild or matured  
with house chutney's 12

Menu of 3 courses 78

Menu of 4 courses 88

Menu of 5 courses 98



Classic accompaniment per person 35  
Incl. white, red wine, COURTwater, coffees

## SWISS WINES

Chardonnay GT 2017, Vaumarcus, NE  
La Réserve du Vully 2016, FR

## EUROPEAN WINES

Cies Albariño 2017, Rias Baixas, ESP  
Le Volte dell'Ornellaia 2016, Toscana, IT



Premium accompaniment per person 55  
Incl. white, red wine, Eptinger, coffees

## PREMIUM WINES

Pinot gris de Fichillien 2014, Vully, CH  
Château de Pez 2010, St. Estèphe, FR



All prices in Swiss francs incl. 7.7 % vat.