



Suggestions of our Chef, Giuseppe Colella

The Starters

. **The Fava Beans**

Served as salad with crayfish tails

. **The Zucchini**

As carpaccio, ricotta dumplings and petals of sundried tomatoes



. **The Cod**

Served raw, king crab and crunchy fennel

. **The Beef**

Its fillet thin sliced with artichokes and arugula

. **The Buffalo mozzarella**

With a selection of market fresh tomatoes



The Pasta and Risotto

. **The Risotto**

With ceps and rosemary



. **The Linguine**

With seafood ragout

. **Panzerotti**

Goat's cheese and lime zest



. **The Rigatoni**

Buffalo ricotta, Colonnata bacon

. **The Lasagne**

Prawns, broccoli purée

Vegetarian Dish



The Soups

. **The Vichyssoise**

With salmon eggs



. **The Lettuce soup**



. **The Peas**

As purée soup with lemongrass



. **The Bisque of Lobster**

With coconut milk mousse



. **The cucumber**

As chilled soup



The Fish

. **The Dorade**

Its fillet with fennel aromatic

. **The Turbot**

Tortoise celery root, crustacean nage

. **The Marceau**

With mediterranean sweet wrapper

. **The Arctic char**

Its fillet lightly cooked, crunchy vegetable salad

Vegetarian Dish



This restaurant has a sustainable seafood sourcing policy based on the WWF seafood guide.



The Meat

. **The Deer**

Its entrecote with chanterelles

. **The Chicken**

Its breast as bites with green curry, jasmine rice

. **The Veal**

Grilled escalope, leaf spinach

. **The Beef**

Roastbeef, tartar sauce, Pont Neuf potatoes

« Grand Hotel Park » Plates
(for 2 People, served with your choice of side dishes)
Supplement: 30.- per person

. **Truffled Bresse**

. **The Châteaubriand, Sauce Béarnaise**

. **Sea bass in salt crust or Mediterranean style**

. **The Turbot baked as a whole**

. **Linguine with lobster**


Starter *or* pasta *or* soup / Meat *or* Fish / Dessert : 75.-

Starter / pasta *or* soup / Meat *or* Fish / Dessert : 95.-

Prices in Swiss francs, taxes and service included

Origin of our meat :

Beef : Argentina and Switzerland, Veal and Deer : Switzerland, Poularde : France



The Desserts

- . **Vacherin Glacé**

With cherries

- . **The Chocolate**

Parfait of dark chocolate

- . **The Fruits**

Sliced fruits in vanilla syrup and fresh mint

- . **The Ice-Cream and Sherbet**

Variation of our home made ice-creams and sherbets

- . **The Dessert of the day**

