

### *Cold appetizers*

« Niçoise » style fresh salad composition.

Delicate Vichissoise velouté, smoked trout and small condiments

Buratta di bufala, marinated watermelon, purslane and black pepper sauce.

### *Hot appetizers*

Pearl barley risotto, young carrots, leaves and stems juice.

Garnished zucchini with eggplants and wild mushrooms, Old Xérés aromatised tomato juice.

White and green asparagus from Valais, quail eggs, Sbrinz cheese shavings and air dried beef.

### *Main course*

Heart of cod fish, cauliflower textures, lemon flavoured consommé, marjoram oil.

Roasted chicken breast, melty potatoes and caramelized spring onions, béarnaise sauce.

Haunch of tender veal cooked in a sautoir, reduced juice, fresh peas and small green vegetables.

Crunchy quinoa patties, arugula, mustard and coriander cream, some green leaves and herbs.

### *Dessert*

Cherry « Clafoutis », almonds and lemon ice-cream

Bourbon vanilla rice puding, apricot and verbena marmelade.

Red berries, airy cream, crispy meringue.

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Fresh and matured cheese.