

## Starters – Seasonal

### Cress Soup

fresh cheese foam | paprika croûton

11

### Tepid Vegetable Salad

carrot | celery | red chicory | herb-vinaigrette

13

### Marinated Char Filet

focaccia | eschalot | basil

17

### Roastbeef

capér | apple | red radish

16

## Classics

### Chèvre Chaud

bacon | port wine

14

### Mixed Leaf Salad

herb croûton | house dressing

9



## Mains – Seasonal

### Pulled Pork

pitta bread | red coleslaw salad | roasted onion

34

### Corn-fed Poulard Roulade

olive gnocchi | fresh cheese | chard stalk | portwine gravy

36

### Roasted Pike-Perch

new potato | cipolotti | chile vinaigrette

38

### Cavatelli (noodles)

rhubarb | pea | garden rocket pesto

24



## Classics

### Malfatti

parsnip purée | season vegetables | almond

27

### Organic Veal Liver

rösti | apple | jus

29

# L i m m a t h o f - S p e c i a l

**Whole Artichoke**  
vegetable mash | dijon sauce



24

## D e s s e r t

**Gruyère Vieux AOC**  
black walnut | brioche

13

**Stuffed Kaiser Alexander Pear**  
cacao | filo pastry

14

**Madeleine**  
rhubarb compote | dulce de leche | violets

12

**Moelleux au Chocolat**  
beetroot ice-cream | maple syrup-pastry

11

**Café Gourmand**  
coffee or espresso | dessert variation

10

