

Menu gastronomique

Variation autour du HOMARD

Bisque de homard
lobster soup refined with Cognac



Raviolis de homard
homemade lobster ravioli
with a foamy white wine and butter sauce



Gratin de homard
lobster gratin made out of the claw



Granite
Refreshing passion fruit granita



Queue de homard au beurre "Danieli"
grilled lobster tail and Black Tiger shrimps baked with « Danieli Butter »
served with pommes allumettes



Plateau de fromages
local and french cheese selection from our cheese wagon

or

Variation autour du cantuccini
Variation of Cantuccini and Amaretto



CHF 135.00

If you wish to order these dishes as single meals,
we will charge them for à la carte prices.