
TASTING MENU

THE AMUSE-BOUCHE

THE EGGPLANT

Glazed, vegetable and bitter cacao miso jus,
black garlic, fig, and fig leaf ice cream

THE COD

Mosaic style, nori seaweed,
cucumber, green peas and borage beurre blanc

“SOUTH-WEST DUCK”

Prepared two ways,
rosé duck breast and confit leg,
corn textures, mirabelle plum and agastache

THE SURPRISE

THE CHEESE (optional, 12.-)

Affineur Claude Luisier and the Cave à Lait of Nendaz

THE DESSERT

Blackberries, white chocolate and pine

Wine pairing available upon request

125.- p.p.

Our cuisine is 100% homemade, meeting the requirements of the “Fait Maison” label.
All prices include VAT 8.1% Please inform staff of any food allergies

