

		CHF		CHF
	OPEN FIRE TRADITION		VEGETARIAN DISH	
CHÂTEAUBRIAND <i>OF GRILLED SIMMENTAL BEEF</i>	2 PERS.	180.-	ARTICHOKE TIPS <i>WITH VEGETABLE ROOTS FRICASSEE CHANTERELLES AND CEPES WITH BASIL</i>	38.-
DOUBLE FIORENTINA STEAK <i>GRILLED ON OPEN FIRE WITH BÉARNAISE SAUCE</i>	2 PERS.	160.-		
FARM VEAL FILET <i>ROSÉ WITH SCAMPI</i>		65.-	FISH	
FRENCH SPRING CHICKEN <i>GRILLED WITH CITRUS FRUITS</i>		48.-	PRAWNS <i>IN PUFF-PASTRY WITH TOASTED IN CURCUMA SESAM SEEDS AND LEMONGRASS</i>	75.-
SOLE FROM THE NORTH <i>GRILLED WITH TOMATOES AND EGGPLANT CAVIAR</i>		100.-	SOLE <i>GRATINATED FILLETS WITH LOBSTER AND ASPARAGUS</i>	68.-
			TURBOT FROM THE NORTH <i>GRILLED SLICES WITH ARTICHOKE TOMATOES AND SMALL VEGETABLES</i>	75.-
	STARTERS		RAINBOW TROUT <i>FILLETS GSTAAD PALACE-STYLE</i>	45.-
AVOCADO AND RAMATI TOMATOES <i>TIAN WITH BURRATA, BASIL AND HERB SALAD</i>		32.-	MEAT	
GOOSE LIVER <i>JELLY CUBE AND GRANNY SMITH SWEET AND SOUR SAUCE</i>		45.-	FARM VEAL <i>CHOP WITH HERBS AND GREEN PEPPER</i>	75.-
SEA BASS <i>CARPACCIO IN YUZU MARINADE WITH ARTICHOKE AND RUCOLA</i>		49.-	AUSTRALIAN LAMB <i>RIB WITH ESPELETTE PEPPER AND HERBS</i>	2 PERS. 140.-
BLUE LOBSTER <i>FAN WITH AVOCADO ROLL AND PASTORAL SALAD</i>		68.-	SIMMENTAL BEEF <i>TENDERLOIN WITH BONE-MARROW AND SEA SALT</i>	75.-

CHF

IRRESISTIBLE SPECIALTIES

CHEESES	FRESH AND REFINED CHEESES <i>FROM THE REGION AND NEIGHBOURING COUNTRIES</i>	27.-
SWEETS	BISCUIT WITH MELTED CHOCOLATE <i>RASPBERRIES WITH VANILLA ICE-CREAM AND TRADITIONAL WHIPPED CREAM</i>	30.-
	GUANAJA CHOCOLATE CAKE <i>WITH CACAO SORBET AND RASPBERRIES</i>	27.-
	PISTACHIO ICE-CREAM <i>WITH CHOCOLATE CUBES AND CHERRY COMPOTE</i>	27.-
TO BE ORDERED AT THE BEGINNING OF YOUR MEAL		
SOUFFLÉ	VANILLA, BLACK CHOCOLATE OR GRAND-MARNIER <i>IN A COCOTTE DISH</i> 2 PERS.	64.-



LE GRILL
ROTISSERIE



Le Bar du Grill

THE CHEFS:

PETER WYSS

YOANN CARLIER

THE ORIGIN OF OUR POULTRY AND MEAT

POULTRY:	FRANCE	VEAL:	SWITZERLAND
PORK:	FRANCE	BEEF:	SWITZERLAND / USA
WAGYU BEEF:	AUSTRALIA	LAMB:	WALES

ENCASHMENT IN SWISS FRANCS ONLY.
SERVICE CHARGE AND 8 % VAT INCLUDED.