

## MONSIEUR MARC'S MENU

CHF 80

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Foie gras «H»  
dried fruit chutney, kougelhopf

or

The duck egg from Mister Eddy  
black truffle, spinach

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Artic charr  
burnt leeks, hollandaise sauce

or

Veal sweetbreads pan-seared  
roasted salsify, Piedmont hazelnuts, Périgord sauce

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Tangerine iced vacherin  
sudashi and coconut

## TRUFFLE MENU

CHF 95

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Scallops carpaccio  
kumquats marmalade with vanilla, black truffle

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Roasted brill  
braised endives, truffle juice

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«Grand cru» chocolate tart and fresh truffle  
home made black truffle ice cream

## WINE PAIRING 3 wines to pair

32

On request our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or food intolerances. All prices are in Chf, service and VAT included.

Parking is offered to guests of the Brasserie, do not hesitate to ask for your ticket.

Origin of meat: Beef : Switzerland, Ireland. Veal, poultry, pork : Switzerland, France.

Goose : Hungary. Veison : Austria, Germany.

Artic charr : Ireland, Switzerland. Sole : Atlantic. Rozor shell : Atlantic ocean. Scallops : America.