

FRUITS DE MER

OYSTERS

On the Half Shell with
Cocktail Sauce & Mignonette
6 for 24

SHRIMP COCKTAIL

Tomato, Horseradish,
Chili & Lemon
26

SCALLOP

Ceviche with Yuzu
& Toasted Pistachio
20

BLACK DIAMOND

CAVIAR

Smoked with Chives, Shallots,
Hard Boiled Eggs & Gaufrettes
85g - 295
145g - 495
225g - 795

BLACK TRUFFLE

Tarte with Crème Fraîche & Parmesan
55

Whole, to use as you wish...
MP

WHITE TRUFFLE

served over

RISOTTO OR TAGLIATELLE

with Butter & Parmesan
26

Four grams - 45
Eight grams - 80

APPETIZERS

BIBB LETTUCE

Salad with Winter Greens,
Apple & Mozzarella
18

TROUT TOAST

Smoked with Horseradish,
Fennel & Dill
26

LOBSTER WEDGE

Salad with Iceberg, Avocado,
Blue Cheese & Bacon
36

BEEF TARTARE

Mustard, Horseradish & Gaufrettes
27

FOIE GRAS

Torchon with Black Truffle & Brioche
39

CHARCUTERIE

Selection of Swiss Cured Meats
Small - 28
Large - 46

SOUPS

CONSOMMÉ

Chicken & Swiss Crêpe
22

BUTTERNUT SQUASH

Minestrone with Beans,
Kale & Parmesan
16

**Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PASTA

CAVATELLI

Black Truffle,
Sausage, Ricotta & Parmesan
38

TAGLIATELLE

King Crab, Meyer Lemon
& Black Pepper
42

FOR TWO

WHOLE ROAST CHICKEN

Stuffed with Brioche,
Rosemary & Lemon
95

100 DAY DRY-AGED RIBEYE

Roasted Shallots & Peppercorn Jus
175

MAINS

LOBSTER THERMIDOR

Whole, Served in the Shell with
Bisque, Mustard & Parmesan
78

TROUT MEUNIER

Brown Butter, Capers,
Parsley & Lemon
48

ZURICH-STYLE CHICKEN

Mushrooms, Onions
& Cream Sauce
42

VEAL SCHNITZEL

Bone-in with Lemon
68

BUTTERNUT SQUASH

Roasted with Apples & Quinoa
34

LAMB

Roasted with Herb Crust
& Spiced Jus
64

BEEF HELVETIA

Hen of the Woods Mushrooms,
Bell Peppers & Cream Sauce
46

SIDES

POTATO RÖSTI

12

ROASTED CARROTS

12

BRAISED RED CABBAGE

9

PARKER HOUSE ROLLS

9

BROCCOLINI

12

GREEN SALAD

9

SPÄTZLE

12

FRENCH FRIES

9