

# Le Village

Suisse

## Market Menu

Amuse-bouche

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Mackerel fillet – served with grapes, blueberries and black radish

OR

Beef carpaccio –black olive tapenade, toast, goat cheese cream –  
small salad

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Haddock fillet – cauliflower and vanilla cream, broccoli florets and  
watercress sauce

OR

Osso buco alla Milanese – served with saffron risotto

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Half lemon meringue tartlet, yuzu jelly and blackcurrant sorbet

OR

White chocolate ganache with pineapple insert – served with plum  
tartare and white chocolate crumble

38€ per person

## Menu Bambino

Spaghetti Bolognese *or* Fish and vegetables

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Chocolate mousse *or* Two scoops of ice cream of your  
choice: vanilla/chocolate

15€ per child



# Italian Escape Menu

Experience our trattoria-style Italian sharing feast menu, designed to be shared at the center of your table. Let the chef's selection guide you.

## Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil

AND

## Sashimi of pollock

Served with orange sauce – guacamole and crème fraîche

AND

## Burrata

Served with green tomato salsa verde – prosciutto crumble

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## Spaghetti with Langoustines

Homemade spaghetti with cherry tomatoes, basil oil, chili, and

bisque

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## Tagliata di Manzo

Slow-cooked beef, potato mille-feuille – parsley salsa verde

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## Dessert

Strawberry tartare with lime –

vanilla ice cream

**60€ per person**

*The prices are TTC and service charges.*