

Le Village

—Suisse—

Market Menu

Amuse-bouche

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Gravlax salmon –

orange sauce – blood orange segments – house-made dill oil –
dehydrated olives

OR

Roasted onion tartlet –

caramelized onions – maroilles foam

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Ballotine of poultry – mushroom sauce – herb mashed potatoes

OR

Fish of the day

beurre blanc – sand carrot cream

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Chou maison with apple insert – vanilla chantilly

OR

Bavarois – crémeux & mandarin confit on tonka bean biscuit

38€ per person

Menu Bambino

Spaghetti Bolognese  Fish and vegetables

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Chocolate mousse  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

Gambas Carpaccio

Served with a spicy vinaigrette, guacamole, prickly
pear and confit egg

AND

Scallops

served with mushroom cream – prosciutto chips – dill oil

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Truffle spaghetti

Homemade spaghetti with Melanosporum truffles from Périgord

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Tagliata di manzo

Accompanied by broccolini and fondant potatoes

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Dessert

White chocolate dome, pear-caramel heart, shortbread base

65€ per person

The prices are TTC and service charges.