



LE PÉROLLES

# « MOMENTS »

## Amuse-Bouche

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White asparagus from Valais  
Seaweed, Almond

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Perch from Lake Geneva \*\*  
Kohlrabi, Wild garlic

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Morel from Fribourg \*  
Green anise

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Trout from Neirivue  
Peas, Fir

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Lamb from Sapalet  
Turnip, harissa

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Cheese trolley  
99% from Fribourg

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Almond \*  
Orange blossom, Kalamansi

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Rhubarb  
Elderflower, Rice from Vul-

— 9-course menu CHF 250 \*\* —

— 8-course menu CHF 205 \* —

— 6-course menu CHF 175 —

A vegetarian version of this menu  
is available upon request.

# «THE PAIRINGS»

## ‘Moments’ wine pairing

- 7 glasses CHF 98 \*\* —
- 6 glasses CHF 88 \* —
- 5 glasses CHF 79 —

## ‘Mémoire des Vins Suisses’ wine pairing

- 7 glasses CHF 140 \*\* —
- 6 glasses CHF 124 \* —
- 5 glasses CHF 110 —

## ‘Pépites’ wine pairing

- 7 glasses CHF 195 \*\* —
- 6 glasses CHF 175 \* —
- 5 glasses CHF 150 —

## Non-alcoholic pairing

- 7 glasses CHF 74 \*\* —
- 6 glasses CHF 66 \* —
- 5 glasses CHF 58 —

*All prices are in Swiss francs, including 8.1% VAT.*