

TASTING MENU

205

MALLARD DUCK AND PHEASANT

Quince - Lingonberry

MUSHROOMS

Butternut Squash - Truffle - Salsify

HARE

Beetroot - Parmentier

—

SADDLE OF VENISON

Bénichon Mustard - Spätzli - Botzi Pear AOP

—

CHEESE TROLLEY

—

APPLE

Pear - Elderberry

CHOCOLATE

Chestnut - Orange

or

SHORT MENU

175

with neither Mushrooms nor Apple

or

«PIERROT'S RECOMMENDATION» MENU

225

Tasting Menu with an additional starter

VEGETARIAN MENU

185

CAULIFLOWER AND CELERY

Hazelnut - Lingonberry

MUSHROOMS

Butternut Squash - Truffle - Salsify

LEEK

Beetroot - Parmentier

—

CABBAGES

Bénichon Mustard - Spätzli - Botzi Pear AOP

—

CHEESE TROLLEY

—

APPLE

Pear - Elderberry

CHOCOLATE

Chestnut - Orange

or

SHORT MENU

155

with neither Mushrooms nor Apple

or

«PIERROT'S RECOMMENDATION» MENU

215

Vegetarian Menu with an additional starter



PAIRING

Julien Ayer & Yannick Riley propose the following drinks combination to accompany your menu.

WINE PAIRING

for the Pierrot's Recommandation Menu	98
for the Tasting Menu	84
for the Short Menu	70

WINE PAIRING «TRÉSORS DE LA CAVE» *some wines are served with the Coravin*

for the Pierrot's Recommandation Menu	165
for the Tasting Menu	150
for the Short Menu	125

NON-ALCOHOLIC DRINKS PAIRING

for the Pierrot's Recommandation Menu	63
for the Tasting Menu	54
for the Short Menu	45