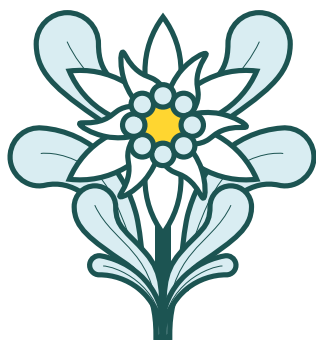




AUGUST 1ST

Chilled tomato soup, grilled vegetable tartare,
lightly house-smoked ewe's milk brousse cheese
and basil pesto

or

Thin slices of Chamby rainbow trout marinated
with raspberry and purple shiso leaves

or

Avenches beef tataki with 57° Grill pepper,
yuzu gel, pickled red onions and jalapeños

Lake Geneva fera à la plancha,
green beans and chanterelles persillade,
butter sauce with smoked pike roe

or

Roasted Swiss farm-raised veal saddle,
summer vegetable bayaldi, grilled panisse
and preserved lemon jus

or

Swiss chicken breast and duck foie gras à la plancha,
artichoke, summer black truffle Hollandaise sauce

Honey-roasted yellow peach with Madagascar vanilla,
yoghurt ice cream

or

Raspberry and vanilla Vacherin ice cream