



OUR GASTRONOMIC JOURNEY

*Open from 12:00 PM to 2:00 PM
and 7:00 PM to 10:00 PM*



FAIT MAISON

According to the criteria of the 'Fait Maison' label established by the Fédération romande des consommateurs (FRC), GastroSuisse, the Week of Taste, and Slowfood, the dishes offered on this menu are entirely prepared on-site using raw ingredients and traditional cooking products.

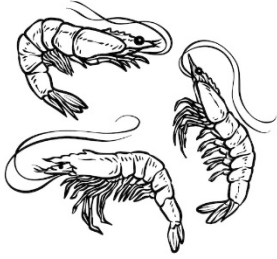
ORIGIN OF OUR PRODUCTS

Shellfish: South America and Vietnam
Fish: Mediterranean
Cod: Norway
Tuna: Vietnam
Shellfish: Italy and France

Veal: Switzerland
Duck: France
Beef: Uruguay and Italy
Chicken: Switzerland and France
Lamb: United Kingdom

ALLERGENS

Our staff will be happy to inform you about the ingredients used in our cuisine that may cause allergies and/or intolerances.



Introductory Tastes

« THE FIRST NOTES OF OUR CULINARY SYMPHONY »

BRANDADE OF COD

Potatoes & Salmon Roe on Jerusalem Artichoke Cream
Accompanied by a Crumble of Taggiasca Olives

CHF 28.-

LOW-TEMPERATURE COOKED EGG

Kataifi Dough Nest,
Artichokes, Light Pumpkin Cream & Truffle

CHF 28.-

CRISPY VEAL CUBE

Parsnip Purée, Baby Fennels Pickled with Beetroot & Orange

CHF 30.-

PRAWN CARPACCIO

Mango in Two Textures, Goat Cheese Mousse & Hazelnuts

CHF 32.-

TRILOGY OF FOIE GRAS

Terrine
Crème Brûlée with Red Fruit Brioche Bread
Mousse accompanied by Prune Jelly

CHF 36.-





FLAVORS OF THE DOLCE VITA

« OUR LOVE AND PASSION, FOLLOWING OUR TRADITIONS.»

SQUID INK TAGLIATELLE

Sea Bass Tartare, Burrata Dressing & Prawn Coulis

CHF 32.-

RICOTTA AND SPINACH RAVIOLI

Butter Sauce

Sage Chips & Grana Flakes

CHF 28.-

PACCHERI ALLA "GENOVESE"

Basil, Pine Nuts & Valais Blue Cheese Mousse

CHF 30.-

GNOCCHI AOP

Clams & Bottarga

CHF 34.-

Saffron & Morel Risotto

Bay Leaf Powder & Almonds

CHF 34.-

« CALAMARATA » WITH LOBSTER

CHF 60.- PER PERSON

* Dishes served for two people

« Calamarata is a wide-shaped pasta.
Its design resembles the rings of squid, which justifies its name.»





TREASURES OF THE SEA

« THE ESSENCE OF THE OCEAN IN EVERY DISH. »

SEA BREAM FILLET

Seafood Stew, Cherry Tomatoes, Fish Stock, Mussels,
Shrimp & Canolicchi
Potatoes & Vegetables

CHF 45.-

GRILLED CALAMARI & TEMPURA SHRIMP

Cream of 'Cime di Rapa', Romanesco Cauliflower, and Potato Mouseline

CHF 48.-

SESAME-CRUSTED SEARED TUNA

Oriental Vegetables & Seaweed
Ginger, Wasabi & Pearl Barley

CHF 48.-

SEA BASS IN A SALT CRUST

Butter and Pepper Vegetable Medley
Oven-Roasted Potato Skewers
Hollandaise Sauce

APPROXIMATELY 1.2KG SERVED FOR 2 PEOPLE

30 minutes of preparation

CHF 60.- PP

FISH OF THE DAY

SUBJECT TO AVAILABILITY

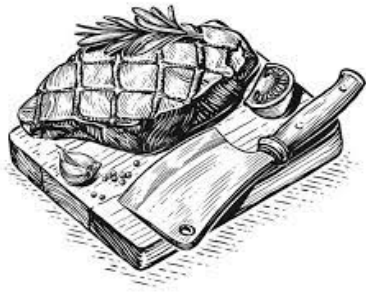
Butter and Pepper Vegetable Medley
Oven-Roasted Potato Skewers
Hollandaise Sauce

APPROXIMATELY 1.2KG SERVED FOR 2 PEOPLE

30 minutes of preparation

CHF 70.- PP





*AND WHY NOT
LE CADRE AND ITS MEAT?*

GUINEA FOWL SUPREME

Stuffed with Apricots and Thyme, Pak Choi,
Carrot and Coffee Sauce, Meat Jus

CHF 52.-

BEEF Tournedos Rossini

Foie Gras Escalope, Duchess Potatoes, Burnt Onions

CHF 58.-

RACK OF LAMB

Glazed with Chestnut Honey, Potato Millefeuille, Salsify
Meat Jus infused with Lemongrass

CHF 48.-

BEEF TARTARE 140G

Served with a mixed salad and fries
Seasoned at the table to your taste

CHF 52.-

FIorentina-STYLE « RIBEYE STEAK »

Béarnaise Sauce

Fries and Crispy Onion Rings

APPROXIMATELY 1.2KG FOR 2 PEOPLE

CHF 80.- PP

TOMAHAWK

Béarnaise Sauce

Fries and Crispy Onion Rings

APPROXIMATELY 1.2KG FOR 2 PEOPLE

CHF 100.- PP





THE ULTIMATE TREAT AT LE CADRE

« THE SWEETNESS THAT ENHANCES THE END OF YOUR FLAVOR JOURNEY »

GOURMET COFFEE

Petits Fours and Tiramisu Verrine

CHF 16.-

CHEESE SELECTION

Grissini and Homemade Jam

CHF 18.-

CHOCOLATE LAVA CAKE

Meringue Crumble and Vanilla Ice Cream
(10 minutes of baking)

CHF 19.-

IL CAPPUCCINO ...

Milk Foam with Siphon
Coffee Granita and Espresso

CHF 21.-

REINVENTED STRUDEL

Apples, Walnuts, Raisins
Cinnamon Sauce

CHF 21.-

THE ROYAL MIRROR

Desserts, Petits Fours, Fruits, and Ice Cream
Only for 2 people

CHF 23.- PP

ICE CREAMS & SORBETS

Flavors subject to the Chef's availability

CHF 5.- PER SCOOP





CHEF'S SIGNATURE

AMUSE-BOUCHE

PRAWN CARPACCIO

Mango in Two Textures, Goat Cheese Mousse & Hazelnuts

GNOCCHI AOP

Clams & Bottarga

BEEF Tournedos Rossini

Foie Gras Escalope, Duchess Potatoes, Burnt Onions

IL CAPPUCCINO ...

Milk Foam with Siphon
Coffee Granita and Espresso

CHF 130.- PER PERSON

An exclusive gastronomic journey
that brings together the most iconic and creative dishes from our menu.

Each dish is a unique interpretation, crafted by the Chef,
blending tradition and innovation to offer an unparalleled culinary experience.

Discover our most refined offerings,
designed to satisfy the most discerning palates.