Poet of brumaire

ENGLISH



“To You, My Sweet Clover

In the tall grass, it sways and bends,
Discreet, golden, almost shy,
The sweet clover, through its silence, sends
Its gentle scent of honey and vanilla high.

Its flowers whisper to the autumn air,
A rounded taste, warm and soothing still,
Like a forgotten memory trembling there,
Returning slowly against its will.

Perhaps it knows the murmurs
I think I hear within the hollow wind,
The dreams concealed beneath the branches
That softly call to me again...”

Yannick Crepaux
Simply a cook, sometimes a poet.

Poet of brumaire

STEEPED IN MYSTERIOUS LEGENDS*
There's nothing better than a little treat to indulge yourself

A MYSTICAL TIME THAT CLOUDS THE MIND*
Bread, butter, a sprinkle of flaky sea salt, and a few pickles

LIKE THE SIRENS' SONG*
Loë pike-perch, French toast, autumn chanterelle mushrooms, yellow sweet clover

OR THE CALL OF THE STAG
Venison civet, autumn truffle, barberry, juniper

AH! HOW CHARMING THE PLUM THIEF IS*
Scallops, celeriac, plum, almond, Tasmanian pepper

LIKE A GARDEN STEEPED IN MELANCHOLY
Hare loin, porcini mushrooms, chestnut, cranberry

THE ENCHANTMENT IS DIVINE*
Saddle of roe deer, Brussels sprouts, lingonberries, Bötzi pear

TO BE MOVED BY SUCH BEAUTY*
Fresh goat cheese from Besson, parsnip, hay, quince

SHE SETS THE CRIMSON SLOPES AGLOW
Vine leaves, grapes, verjuice, mulled wine

TO END IN AN ENCHANTING CHIAROSCURO*
Butternut Squash & Co

COTTON CANDY*

7-course menu* (dishes with an asterisk)
For those in search of the extraordinary (but with a smaller appetite) 165
Wine pairing / 5 glasses 120

10-course menu
A unique experience with exceptional guest ingredients 222
Wine pairing / 8 glasses 180

Poet of brumaire à la carte

For those seeking a more generous experience, we offer a selection of dishes from our menu in larger portions, thoughtfully crafted to showcase the full richness of Chef Yannick Crepaux's autumn creations and those of his team.

LIKE THE SIRENS' SONG
Loë pike-perch, French toast, autumn chanterelle mushrooms, yellow sweet clover 39

OR THE CALL OF THE STAG
Venison civet, autumn truffle, barberry, juniper 42

AH! HOW CHARMING THE PLUM THIEF IS
Scallops, celeriac, plum, almond, Tasmanian pepper 65

LIKE A GARDEN STEEPED IN MELANCHOLY
Hare loin, porcini mushrooms, chestnut, cranberry 78

THE ENCHANTMENT IS DIVINE
Saddle of roe deer, Brussels sprouts, lingonberries, Bötzi pear 79

SWEETBREADS
Butternut squash, buckwheat, black garlic 52

BEEF FILLET
Rösti, porcini mushrooms, mustard seeds 72

To finish on a softer note

TO BE MOVED BY SUCH BEAUTY*
Fresh goat cheese from Besson, parsnip, hay, quince 23

TO END IN AN ENCHANTING CHIAROSCURO*
Butternut Squash & Co 28

STROKE MY FIG
Fig, almond and fig leaf 29

Le Menu VIK « Very Important Kid »

L'AMUSE-BOUCHE
Just like the grown-ups

SCALLOPS
Celeriac, plum, almond, Tasmanian pepperberry

SADDLE OF ROE DEER
Brussels sprouts, lingonberries, Bötzi pear

CHOCOLATE FONDANT
Caramelized hazelnut, vanilla ice cream

COTTON CANDY
Join us in the kitchen to make your own, provided you've cleaned your plate, of course!

Menu VIK
For little food lovers and aspiring cotton candy makers 69

DIETARY REQUIREMENTS

A vegetarian menu is available upon request.

In the case of allergies or food intolerances and to ensure you are comfortable and safe, we are very happy to name all ingredients used in our dishes.

PROVENANCE

We select every ingredient for our dishes with great care and attention.

All our meat originates from Switzerland and.

All fish and seafood is sourced from Switzerland.

Our breads are all home made

PRICING INFORMATION

Prices are in Swiss francs and include service as well as VAT at 8,1%.