

RE / TAURANT
STÉPHANE DÉCOTTERD



TASTING MENU

Mises-en-Bouche

Grilled whitefish tarlet with verbena and grapefruit zest
Stalk celery and oyster plant leaves

Lake Geneva pike with sorrel and Sévery walnut oil
Walnut and celery crumble

Potato Blinis, double cream and caviar from the Bernese Alps
Leek and fir bud mousseline

Salsify cooked in a rye crust with black truffles
Rye bread pudding with black truffles
Truffled mousseline with sweet clover

Seeland veal tenderloin cooked on string
Veal velouté and jus with masterwort root
Caramelized sweetbreads and winter radishes

The Hobelkäse cheese slices from Gstaad
Pears, Fribourg wafers with wild cumin and sage oil
Or
Swiss Cheese Trolley

Poached Vaud kiwi fruit with mountain herbs
Panna cotta and buttermilk cream, kiwi fruit sorbet

Chicory tiramisu, caramel with Bex sea salt
Sweet lace biscuit and ice cream parfait

Full menu

315.-

Menu without cheese (baba or trolley)

285.-

Menu without white truffle dish and without cheese

240.-

This menu is served for the entire party.
Don't forget to let us know if you have any food allergies

Subject to change according to market availability

TO BEGIN WITH

	Grilled whitefish tarlet with verbena and grapefruit zest Stalk celery and oyster plant leaves	62.-
🌿	Beetroot chiffonade and tartare Light cream with cottage cheese, watercress and caraway seeds	58.-
🌿	Potato Blinis, double cream and caviar from the Bernese Alps Leek and fir bud mousseline	69.-
🌿	Salsify cooked in a rye crust with black truffles Rye bread pudding with black truffles Truffled mousseline with sweet clover	78.-

FEW NOTES FROM THE LAKE

	Crispy Geneva lake perch with Vallemaggia puffed rice Perch marinated in shiso leaf Sabayon with roasted rice	62.- / 78.-
	Saint-Gall blue prawns carpaccio Lardo di colonatta, leeks and kaffir lime leaves	60.-
	Lake Geneva pike with sorrel and Sévery walnut oil Walnut and celery crumble	60.- / 76.-

TO SHARE

	Bernese Jura wagyu beef "Chimichurri" condiment with wild herbs from our mountains 350gr entrecote for 2 persons Pure-bred "Wagyu" beef born and raised for more than 30 months in the countryside of the Jura, Rassis on the bone, exclusively for Maison Décotterd	315.-
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By reservation, the Chef invites you to (re)discover a classic of the House:

	The "Dry Aged" Duck Raised in Walzenhausen in Appenzell Whole roast in wine vinegar, for 2 people, 50 minutes As a second course, the thigh served on a herb salad	195.-
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Vegetarian dish 🌿

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MEAT AND VEGETABLE FLAVOURS

Limousin beef fillet raised in Avenches in a sweet vernal grass crust Butternut squash juice and praline, hay tacos and beef tartare	95.-
Appenzell dry-aged duck with rosehip and hibiscus Quince press, confit potatoes and kale	90.-
Seeland veal tenderloin cooked on string Veal velouté and jus with masterwort root Caramelized sweetbreads and winter radishes	95.-
Game puff pastry pie with celery and black melanosporum truffles (local venison and chamois) Pan-fried vegetables with truffles	95.-

CHEESE SELECTION

Swiss cheese trolley Fresh and ripened Swiss cheese assortment	35.-
The Hobelkäse cheese slices from Gstaad Pears, Fribourg wafers with wild cumin and sage oil	35.-

DESSERTS

Seasonal ice creams and sorbets Ice cream and sorbet assortment with seasonal fruits	35.-
Poached Vaud kiwi fruit with mountain herbs Panna cotta and buttermilk cream, kiwi fruit sorbet	35.-
Light chocolate mousse "Maracaibo 65%" refreshed with timut berries Crunchy tuile with cocoa nibs, yoghurt and Timut sorbet	35.-
Chicory tiramisu, caramel with Bex sea salt Sweet lace biscuit and ice cream parfait	35.-
Warm soufflé with Williamine and Botzi pears AOP Pear and verjus sorbet and coulis, almond praline and garnished waffle	35.-

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LUNCH EXPERIENCE
« LE MENU AMUSE-BOUCHE »

*The amuse-bouche menu gives you a glimpse of the chef's universe
in surprisingly small portions
A real gastronomic experience for a quick lunch!*

Beetroot chiffonade and tartare
Light cream with cottage cheese, watercress and caraway seeds

Crispy Geneva lake perch with Vallemaggia puffed rice
Perch marinated in shiso leaf, Sabayon with roasted rice

Cardoon gratin from La Ferme du Taulard
Autumn truffles from the Vaudois Jura, Gruyère AOP emulsion

Appenzell dry-aged duck with rosehip and hibiscus
Quince press, confit potatoes and kale

Thin apple tartlet with red elderberry pickles
Madagascar vanilla ice cream

155.- par personne
This menu is served for all guests at lunchtime only from Tuesday to Friday

BUSINESS LUNCH

Offered for Lunch only, from Tuesday to Friday,
The Chef will prepare a 3-course meal with daily market's best ingredients.

115.- par personne

Subject to change according to market availability

Prices are in Swiss Francs (CHF), include VAT and service charges.

When ordering, please inform us of your food allergies.

We will do our best to accommodate your needs.



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