

RE / TAURANT
STÉPHANE DÉCOTTERD



TASTING MENU

Mises-en-Bouche

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

Fish from Lake Geneva and shellfish from Lake Zurich
Carrot butter with lovage, peas and wild herbs

The finest white asparagus from Valais with pistachios and ground ivy
Crispy Colonnata bacon, Sbrinz AOP cream and pistachio oil

Monsieur Casteu's morels stuffed with liquorice root
Fava bean stew with mushroom juices and mustard seeds
Sabayon with dried morels

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

Pink rhubarb scented with geranium leaves
Rhubarb sorbet with pearl-shaped geranium oil broth

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

Full menu

310.-

Menu without cheese

285.-

Menu without morels and without cheese

240.-

For an enjoyable experience, for groups of 6 or more,
All guests are requested to choose the same menu.

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 62.-
Stalk celery and oyster plant leaves
- 🍴 Sliced and tartare of lightly smoked beetroot 58.-
Cottage cheese, watercress and wild cumin
- The finest white asparagus from Valais with pistachios and ground ivy 58.-
Crispy Colonnata bacon, Sbrinz AOP cream and pistachio oil
- 🍴 Monsieur Casteu's morels stuffed with liquorice root 68.-
Fava bean stew with mushroom juices and mustard seeds
Sabayon with dried morels

FEW NOTES FROM THE LAKE

- Crispy Geneva lake perch with Vallemaggia puffed rice 62.- / 78.-
Perch marinated in shiso leaf
Sabayon with roasted rice
- Saint-Gall blue prawns carpaccio 60.-
Lardo di colonatta, leeks and kaffir lime leaves
- Fish from Lake Geneva and shellfish from Lake Zurich 66.- / 82.-
Carrot butter with lovage, peas and wild herbs
(Artic char, perch, monkfish, shellfish)

TO SHARE

- Bernese Jura wagyu beef 315.-
"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

[By reservation, the Chef invites you to \(re\)discover a classic of the House:](#)

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

Vegetarian dish 🍴

Subject to change according to market availability

MEAT AND VEGETABLE FLAVOURS

Wagyu beef tenderloin from the Bernese Jura seasoned with saltpetre Herb mousseline, radishes and oscietra caviar Gentian sabayon and puffed potatoes	105.-
Appenzell dry-aged duck with turnips and rosemary Potatoes , candied turnip with duck juice	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.-
Cottens' buckwheat crêpe with 'Maracaibo 65%' chocolate Crispy buckwheat with tonka bean custard	35.-
Pink rhubarb scented with geranium leaves Rhubarb sorbet with pearl-shaped geranium oil broth	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.-

Subject to change according to market availability

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!*

Sliced and tartare of lightly smoked beetroot
Cottage cheese, watercress and wild cumin

Saint Gall blue prawn carpaccio
Lardo di colonatta, leeks and kaffir lime leaves

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

Appenzell dry-aged duck with turnips and rosemary
Potatoes , candied turnip with duck juice

Baba soaked in 'Tsittoret' gin and pimpernel
Light cream with Sichuan pepper from Jorat

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.



LA MAISON DÉCOTTERD
ROUTE DE GLION 111 - 1223 MONTREUX

+41 (0) 79 762 32 97 - RESERVATIONS.DECOTTERD@GLION.EDU
MAISONDECOTTERD.COM