

RE / TAURANT
STÉPHANE DÉCOTTERD



TASTING MENU

Mises-en-Bouche

A flower of yellow beetroot
and wild lake trout marinated in lemon balm
Mousseline with Jorat saffron and fish roe from our lakes

Crispy Lake Geneva perch with puffed rice from Vallemaggia
Shiso-marinated perch, served leaf by leaf
Sabayon with roasted rice

Grisons salmon fillet flavoured with sweet clover
Cottens pearl barley, pickled rye bread

Green beans, elderflower and Osciètre caviar from the Bernese Alps
Elderflower and ginger sabayon

Grilled wild local venison fillet, scented with juniper wood
Roasted root vegetable tartlet, pressed quince
Sautéed wild mushrooms and creamy Vaud-style polenta

Warm Mont d'Or Vacherin served in its traditional wooden box
Baby potatoes, mustard seeds and pickled chanterelle mushrooms
Or
Swiss Cheese Trolley

Granny Smith apple, meringue and fresh herbs
Green apple and cardamom sorbet

Fellenberg prunes, sweetcorn and meadowsweet
Prunes poached in meadowsweet, sweetcorn cream, polenta and popcorn

Full menu

310.-

Menu without cheese

285.-

Menu without Salmon 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

- A flower of yellow beetroot and wild lake trout marinated in lemon balm 62.-
Mousseline with Jorat saffron and fish roe from our lakes
-  Autumn vegetable salad with Sévery hazelnut oil 58.-
Pumpkin blinis with autumn truffle
-  The Green beans, elderflower and Osciètre caviar from the Bernese Alps 65.-
Elderflower and ginger sabayon
- Saint-Gall blue prawns carpaccio 62.-
Lardo di colonatta, leeks and kaffir lime leaves

FEW NOTES FROM THE LAKE

- Crispy Lake Geneva perch with puffed rice from Vallemaggia 62.- / 78.-
Shiso-marinated perch, served leaf by leaf
Sabayon with roasted rice
- Grisons salmon fillet flavoured with sweet clover 62.- / 78.-
Cottens pearl barley, pickled rye bread
- 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 

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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.-
Free-Range Gruyère chicken, fragranced with Lavender and sweet peppers Stuffed pepper and piperade, lavender-infused potato mousseline	90.-
Seeland veal tenderloin cooked on string Veal velouté and jus with masterwort root, caramelized sweetbreads	95.-
Grilled wild local venison fillet, scented with juniper wood Roasted root vegetable tartlet, pressed quince Sautéed wild mushrooms and creamy Vaud-style polenta	95.-

CHEESE SELECTION

Swiss cheese trolley Fresh and ripened Swiss cheese assortment	35.-
Warm Mont d'Or Vacherin served in its traditional wooden box Baby potatoes, mustard seeds and pickled chanterelle mushrooms	35.-

DESSERTS

Seasonal ice creams and sorbets Ice cream and sorbet assortment with seasonal fruits	35.-
The 'Maracaibo 65%' chocolate pancake with Cottens buckwheat crisp Custard with tonka bean	35.-
Granny Smith apple, meringue and fresh herbs Green apple and cardamom sorbet	35.-
Fellenberg prunes, sweetcorn and meadowsweet Poached prunes with meadowsweet, creamy maize, polenta and popcorn	35.-
Warm soufflé with raspberry spirit and shiso leaves Red shiso sorbet with raspberry coulis	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!*

Autumn vegetable salad with Sévery hazelnut oil
Pumpkin blinis with autumn truffle

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

Poached Lake Geneva Fera
Carrot butter with lovage, peas and wild herbs

Farm-raised Gruyère chicken with lavender and sweet peppers
Stuffed pepper and piperade
Lavender-infused potato mousseline

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

155.- pp

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

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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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